

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 52-48-02077
Name of Facility: Douglas Jamerson Elementary
Address: 1200 37th Street S
City, Zip: St Petersburg 33711

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area III
Person In Charge: Mendez, Aura Phone: (727) 552-1793
PIC Email: MendezA@pcsb.org

Inspection Information

Purpose: Routine
Inspection Date: 9/4/2018

Begin Time: 11:15 AM
End Time: 12:00 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES

1. Sources, etc.

FOOD PROTECTION

- X 2. Stored temperature
 - 3. No further cooking/Rapid cooling
 - 4. Thawing
 - 5. Raw fruits
 - 6. Pork cooking
 - 7. Poultry cooking
 - 8. Other animal cooking
 - 9. Least contact/Reheating
 - 10. Food container
 - 11. Buffet requirements
 - 12. Self-service condiments
 - 13. Reserve of food
 - 14. Sneeze guards
 - 15. Transportation of food
 - 16. Poisonous/Toxic materials
- PERSONNEL**

17. Exclusion of personnel

18. Cleanliness

19. Tobacco use

20. Handwashing

21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Thermometers

23. Sinks

24. Ice storage/Counter-protector

25. Ventilation/Storage/Sufficient equipment

26. Dishwashing facilities

27. Design and fabrication

28. Installation and location

29. Cleanliness of equipment

30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply

32. Ice

33. Sewage

34. Plumbing

35. Toilet facilities

36. Handwashing facilities

37. Garbage disposal

38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations

40. Temporary food service events

VENDING MACHINES

41. Vending machines

MANAGER CERTIFICATION

42. Manager certification

CERTIFICATES AND FEES

43. Certificates and fees

INSPECTION/ENFORCEMENT

44. Inspection/Enforcement

Inspector Signature:

Client Signature:

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General Comments

ZN-03 CT-208.00

NOTES: HS 101F; SERVICE LINE: MILK 40F, TACO MEAT 146F, CHEESE SAUCE 156F; SOUP 141F; WARMER 158F (CHEESE SANDWICH 154F); WIF -10F; WIC 35F; 3CS 200PPM QUAT; HTDW -170F/190F 15PSI; (168F DISK); MS; CW., HOOD 5/18; FE 2/18; POSTED PERMIT;

Email Address(es): MendezA@pcsb.org;
rockwoodje@pcsb.org

Violations Comments

Violation #2. Stored temperature
Maintain reach-in cooler on service line at 41F or lower. Observed at 44F (Juice at 44F).

Inspection Conducted By: Joseph Zwissler (54455)
Inspector Contact Number: Work: (727) 507-4336 ex. 7923
Print Client Name:
Date: 9/4/2018

Inspector Signature:

Client Signature: