

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

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area III
Person In Charge: Mendez, Aura Phone: (727) 552-1703

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 5/3/2017

Begin Time: 12:00 PM
End Time: 12:40 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	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Ruby Gordon

Client Signature:

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General Comments

ZN 02 CT 208.00

NOTES: ALL HWS 100F-107F, (3) 1CS, 2CS, 3CS-200PPM, HTDM-WASH 166F/RINSE 190F, TEST STRIPS OK, 2D RIC, SERVING LINE: CHICKEN 140F, MACARONI 148F, WIC OK, WIC MAYO 36F, WIC MILK 36F, WIF OK, 1D RIF, MILK BOX OK, MILK 40F, ICE MACHINE OK, 2X DRY STORAGE OK, LAUNDRY ROOM OK, MOP SINK OK, RR OK, HOOD 11/2016. ANSUL 11/2016, FE 02/2017, PP 09/30/2017.

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

Violations Comments

Violation #39. Other facilities and operations
REPLACE MISSING CEILING TILE. OBSERVED MISSING CEILING TILE IN DRY STORAGE ROOM (PAPER GOODS).

REPLACE NONWORKING LIGHT BULBS. OBSERVED 1 NONWORKING LIGHT BULB IN THE DRY STORAGE ROOM (PAPER GOODS).

Inspection Conducted By: Latoya Gordon (29174)
Inspector Contact Number: Work: (727) 507-4336 ex. 7928
Print Client Name: Aura Mendez
Date: 5/3/2017

Inspector Signature:

Client Signature: