

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



Facility Information

RESULT: Satisfactory

Permit Number: 52-48-00339
Name of Facility: Osceola Fundamental High
Address: 9751 98th Street N
City, Zip: Seminole 33776

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area II
Person In Charge: Bohnet, Michael Phone: (727) 547-7717
PIC Email: BohnetM@pcsb.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:45 AM
Inspection Date: 1/19/2024	Number of Repeat Violations (1-57 R): 0	End Time: 12:00 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN 15. Food separated & protected; Single-use gloves

- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness

- OUT** 41. Wiping cloths: properly used & stored (**COS**)

- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

Violation #16. Food-contact surfaces: cleaned & sanitized
Biogrowth buildup inside ice machine. Observed pink build up inside ice machine at time of inspection. ****COS**** Food manager wiped down inside ice machine at time of inspection.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #41. Wiping cloths: properly used & stored
Sanitizer bucket stored where it can contaminate food, equipment, utensils, linens or single-service items. Observed sanitizer bucket in 2-compartment-prep-sink at time of inspection. ****Food Manager removed bucket and placed on shelf under 2-compartment-sink during inspection.**

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

General Comments

Notes: HWS-141F, Food Temps-2DRIC: dressing 37F, 2DRIC: yogurt 39F, 2DRIC: cheese 38F, 1DRIF: frozen, 2DRIC: pre-packaged lunchables, ambient 35F, 2DRIC: tomato 39F, 2DRIC: juice 40F, 1DRIC: cut tomato 41F, WIC: juice 38F, WIF: frozen, HH Line: Chicken Alfredo 139F, chicken parmesan 139F, 1DHH Unit: cheesy bread 153F, 1DHH Unit: chicken alfredo 138F, HH Line: stromboli 148F, Equip-3CS: 200ppm QUATS, RRHWS: 139F, HTDM: 161.5F, Lighting: 72FC, MS: 140F, Sani Bucket: 200ppm QUATS, FE: 7/2022, Ansul: 10/23, CPFM-Servsafe Dru Lang #18898484 exp.1/31/2025

*2/2 violations corrected onsite.

Email Address(es): BohnetM@pcsb.org;
langdr@pcsb.org;
mahoneybria@pcsb.org

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Artemis Makris (29164)
Inspector Contact Number: Work: (727) 275-6473 ex.
Print Client Name: Dru Lang
Date: 1/19/2024

Inspector Signature:

Handwritten signature of Artemis Makris.

Client Signature:

Handwritten signature of Dru Lang.