

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



**** PorterAM 8/26/2019 5:04:01 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 52-48-00221
 Name of Facility: North Shore Elementary
 Address: 3500 Oak Street NE
 City, Zip: St Petersburg 33704

 Type: School (more than 9 months)
 Owner: Pinellas County Schools-Food Service Area IV
 Person In Charge: Johnson, Joyce Phone: (727) 893-2181
 PIC Email: JohnsonJoy@pcsb.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:45 AM
Inspection Date: 8/26/2019	Number of Repeat Violations (1-57 R): 0	End Time: 11:30 AM
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

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

PREVENTING CONTAMINATION BY HANDS

- IN 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

- IN 16. Food-contact surfaces; cleaned & sanitized

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 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

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 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

52-48-00221 North Shore Elementary

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Good Retail Practices

<p>SAFE FOOD AND WATER <u>NA</u> 30. Pasteurized eggs used where required <u>IN</u> 31. Water & ice from approved source <u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL <u>IN</u> 33. Proper cooling methods; adequate equipment <u>NO</u> 34. Plant food properly cooked for hot holding <u>NO</u> 35. Approved thawing methods <u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION <u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION <u>IN</u> 38. Insects, rodents, & animals not present <u>OUT</u> 39. No Contamination (preparation, storage, display) (COS) <u>IN</u> 40. Personal cleanliness <u>IN</u> 41. Wiping cloths: properly used & stored <u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS <u>IN</u> 43. In-use utensils: properly stored <u>IN</u> 44. Equipment & linens: stored, dried, & handled <u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NO</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING <u>IN</u> 47. Food & non-food contact surfaces <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips <u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES <u>IN</u> 50. Hot & cold water available; adequate pressure <u>IN</u> 51. Plumbing installed; proper backflow devices <u>IN</u> 52. Sewage & waste water properly disposed <u>IN</u> 53. Toilet facilities: supplied, & cleaned <u>IN</u> 54. Garbage & refuse disposal <u>IN</u> 55. Facilities installed, maintained, & clean <u>IN</u> 56. Ventilation & lighting <u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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 #39. No Contamination (preparation, storage, display)
Observed two boxes of food on floor of walk in freezer. Corrected during inspection.

General Comments

Notes: Zn 4
HWS-117F, Food Temps: Chicken tender in RIC 40F, PB&J Jamwich in WIC 38F, Milk in RIC 41F, Green beans on steam table 170F.
3CS-200ppm
Employee training documentation and employee health posters observed.

Email Address(es): JohnsonJoy@pcsb.org;
ppohlman@pcsb.org;
rosaacevedor@pcsb.org

Inspection Conducted By: Jamie Barnett (29228)
Inspector Contact Number: Work: (727) 275-6456 ex.
Print Client Name:
Date: 8/26/2019

Inspector Signature:

Client Signature: