

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 52-48-00120
Name of Facility: Pinellas Park Middle School
Address: 6940 70th Avenue N
City, Zip: Pinellas Park 33781

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area IV
Person In Charge: Glenn, Myra Phone: (727) 570-3048

Inspection Information

Purpose: Routine
Inspection Date: 3/2/2017

Begin Time: 10:30 AM
End Time: 11:30 AM

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	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	X 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:

L. B. / AW / AW

Client Signature:

M. Glenn

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General Comments

CT:250.14/Z:6

NOTES: HWS 116F, WIC TERIYAKI SAUCE 37F, WIF FROZEN, 2D RIF FROZEN, 2D RIC BUTTER 38F, 1CS, 2CS, 3CS QUAT 300PPM, SANI BUCKET QUAT 200PPM, HH SERVING AREA 1 TACO MEAT 160F, HH SERVING AREA 2 TACO MEAT 152F, WARMER TACO MEAT 151F, DRY STORAGE OK, CHEMICAL STORAGE OK, EMPLOYEE RESTROOMS OK, MOP SINK, ICE MACHINE OK, FE NOV 2016, HOOD OCT 2016, INSINGER HTDM WASH 132F RINSE 101F.

Email Address(es): glenmy@pcsb.org;
pohlman@pcsb.org

Violations Comments

Violation #26. Dishwashing facilities

Repair high temp dish machine. Observed wash and rinse temperatures not meeting manufacturer's specifications. Use 3 compartment sink to wash, rinse and sanitize until dish machine reaching required temperatures.

Inspection Conducted By: LaToya Backus (29183)
Inspector Contact Number: Work: (727) 507-4336 ex. 7927
Print Client Name:
Date: 3/2/2017

Inspector Signature:

Client Signature: