

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



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Facility Information Section

Satisfactory

Permit Number: 52-48-00712

Type: School (more than 9 months)

Owner: Pinellas County Schools-Food Service

Person In Charge: Roland, Dave Phone: 727-538-7335

Name of Facility: Frontier Elementary School

Address: 6995 Hopedale Lane City, Zip: Clearwater 33764

Inspection Results Information Section

Begin Time: 11:35 AM Purpose: Routine Correct By: Next Inspection Inspection Date: 12/7/2015 End Time: 12:35 PM Re-Inspection Date: None

Additional Information Section

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 Section

FOOD SUPPLIES

1. Sources, etc. FOOD PROTECTION

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. Reservice 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
- TEMPORARY FOOD SERVICE EVENTS
- 40. Temporary food service events
- VENDINĠ MACHINES
- 41. Vending machines
- MANAGER CERTIFICATION
- 42. Manager certification
- **CERTIFICATES AND FEES**
- 43. Certificates and fees
- INSPECTION/ENFORCEMENT
- 44. Inspection/Enforcement

General Comments Section

254.09/10

X

NOTES: HWS1-3 (107-111F); WARMER-CHEESY BREAD-185F; HOT HOLDING-CHEESEBURGER-149F; 2 DOOR RIC-PEAR-41F; WIC-BEEF BASE-39F; WIF-FROZEN; MILK COOLER-THERMOMETER PRESENT; HTDM; 3CS-QUAT-400PPM; SANI BUCKET-QUAT-400PPM; QUAT TEST STRIPS; DRY STORAGE; PANTRY; CHEMICAL STORAGE; ICEMACHINE; FE 7/15; HOOD 10/15

Inspector Signature:

Client Signature:

P. Rolling

Form Number: DH 4023 01/05

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Violations Comments Section

1. Sources, etc.

DO NOT USE DENTED CANS. OBSERVED CANS EXTREMELY DENTED. STOP SALE NOTICE ISSUED FOR 3 CANS. SEE ATTACHED FORM.

10. Food container

FOOD AND FOOD CONTACT ITEMS MUST BE STORED A MINIMUM OF 6 INCHES OFF OF FLOOR. OBSERVED ONE FOOD TRAY STORED ON FLOOR NEAR ICEMACHINE AND THE OTHER FOOD TRAY STORED ON TOP OF TRASH CAN.

Inspection Conducted By: LaToya Backus (29176)

Phone: (727) 507-4336 ex. 7927

Received By: Signed Date: 12/7/2015

Inspector Signature:

Client Signature:

P. RoZky

Form Number: DH 4023 01/05