Inspection Information

Permit Number: 52-48-03593
Name of Facility: New Heights Elementary
Address: 3901 37th Street N
City, Zip: St Petersburg 33714

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area IV
Person In Charge: Joe, Maniaci          Phone: (727) 521-5350
PIC Email: maniacij@pcsb.org

Purpose: Routine
Inspection Date: 4/21/2021
Correct By: Next Inspection
Re-Inspection Date: None

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

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

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated

PROTECTION FROM CONTAMINATION
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves

OUT 16. Food-contact surfaces; cleaned & sanitized (COS)
NO 17. Proper disposal of unsafe food
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
NA 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
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

RESULT: Satisfactory
Violation #15. Food separated & protected; Single-use gloves
Employee food stored over consumer food. Observed employee food stored on top shelf of 1-door reach-in cooler.

CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

Violation #16. Food-contact surfaces; cleaned & sanitized
Utensil food-contact surface not visibly clean. Observed scoop with encrusted food matter on inside of scoop. *Washed, Corrected on site*

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

Violation #36. Thermometers provided & accurate
Thermometer not placed in warmest part of cooler. Observed thermometer in walk-in cooler near rear of cooler.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
Inspection Conducted By: Shauna Guld  (43749)
Inspector Contact Number: Work: (727) 275-6468 ex.
Print Client Name: Maniaci, Joe
Date: 4/21/2021

General Comments

Notes: Zn:04 CT:228.01, HWS x4-100F, Food Temps-WIC milk 41F (ext.), lettuce 39F, WIF frozen, 2DR RIF (041-0828) frozen, 1DR RIC (034-9920) ceasar dressing 40F, 2DR RIC (034-9924) ham and cheese sandwich 57F (cooling 15 min), fruit juice 40F (ext.), MC (043-7740) milk 41F (ext.), 2DR HH (034-9925) spaghetti with meat sauce 136F, Equip-3CS 200ppm QA, HTDM 160F, MS 100F, EmpRR 100F, 52FC, FE tagged-10/2020, Hood tagged-11/2020, CPFM-Joe Maniaci ServSafe #15039199 exp:5/3/2022, Employee Training documentation-OK, Employee Health-posters OK

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