

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



Facility Information

RESULT: Satisfactory

Permit Number: 52-48-00201
Name of Facility: Azalea Middle School
Address: 7855 22nd Avenue N
City, Zip: St Petersburg 33710

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area IV
Person In Charge: Alvaro, Susan Phone: (727) 893-2606
PIC Email: alvaros@pcsb.org

Inspection Information

Purpose: Routine
Inspection Date: 8/15/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:15 PM
End Time: 01:15 PM

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
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

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

- IN** 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

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

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

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

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
NA 34. Plant food properly cooked for hot holding
NO 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
OUT 39. No Contamination (preparation, storage, display) (**COS**)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
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 #13. Food in good condition, safe, & unadulterated
Can dented on seam, leaking or bulging or with evident rust.
- Observed can of mushrooms in dry storage dented on seam with signs of liquid and rust at impact point at time of inspection.
COS Discarded.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #28. Toxic substances identified, stored, & used
Container containing unknown substance not clearly labeled.
- Observed spray bottle in mop room not labeled at time of inspection.
COS Discarded.

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

Violation #39. No Contamination (preparation, storage, display)
Food stored on floor, or less than 6 inches off the floor.
- Observed boxes of ice cream on walk in freezer floor at time of inspection.
COS Boxes moved to shelf.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Inspector Signature:

Client Signature:

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General Comments

3/3 Violations corrected on site.

Notes: HWS- 108F, Food Temps- MC: Milk 41F, MC: Milk 39F, CHline: Juice 40F, HHline: Green Beans 158F, HHline: OFF, HHline: Pizza 146F, 2DRIC: Empty 46F, 2DHH: Empty 167F, 2DRIC: Fruit 41F, 2DHH: Pizza 148F, WIC: Orange 36F, WIF: Frozen, Equip- HTDM: 169F, 3CS: Quat 400ppm, 2CS x2, 1CS x2, RR: 125F, MS: 141F, 91FC, Fire Extinguisher tagged- 10/24, Hood/Ansul tagged- 11/24, CPFM- Tabitha Gentile ServSafe #23550660 exp: 3/21/2028

Email Address(es): helblingj@pcsb.org;
Ayottet@pcsb.org;
wardta@pcsb.org;
walkerdu@pcsb.org

Inspection Conducted By: Ryan MacQueen (54983)
Inspector Contact Number: Work: (727) 275-6506 ex.
Print Client Name: Tabitha Gentile
Date: 8/15/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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