Facility Information

- Permit Number: 52-48-00099
- Name of Facility: Anona Elementary
- Address: 12301 Indian Rocks Road
- City, Zip: Largo 33774
- Type: School (more than 9 months)
- Owner: Pinellas County Schools-Food Service Area II
- Person In Charge: Ballard, Denise
- Phone: (727) 588-4730
- PIC Email: BallardDe@pcsb.org

Inspection Information

- Purpose: Routine
- Inspection Date: 4/20/2023
- Correct By: None
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 0
- FacilityGrade: N/A
- StopSale: No
- Begin Time: 10:20 AM
- End Time: 11:20 AM

FoodBorne Illness Risk Factors And Public Health Interventions

- 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
- NO 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
- 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

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
**No Violation Comments Available**

**General Comments**

Zn 09 CT 252.09

"No violations observed at time of inspection."

CFM:
Donna Champion- ServSafe #23285244 x02/20/2028

Notes:
HWS- 126F / 3CS- QA 400ppm / WIC- chicken nuggets 34F, taco meat thawing / WIF- frozen / 2D RIC (right)- potato turbate 36F / 2D RIF (left)- frozen / HH hotbox- tomato soup 158F / reheating oven- chicken and rice bake 146F / HH service line steam table- stromboli 166F, tomato soup 159F / CH service line- chicken salad sandwich 40F / milk cooler- milk 38F / ice machine / dry storage / FE- Nov 2022 / Hood- March 2023.

Email Address(es): championd@pcsb.org; mahoneybria@pcsb.org; BallardDe@pcsb.org;

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**Good Retail Practices**

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
<th>54. Garbage &amp; refuse disposal</th>
</tr>
</thead>
<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>56. Ventilation &amp; lighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>58.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PROPER USE OF UTENSILS</th>
<th>59.</th>
</tr>
</thead>
<tbody>
<tr>
<td>40. Personal cleanliness</td>
<td>60.</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>61.</td>
</tr>
</tbody>
</table>

**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.**

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Form Number: DH 4023   03/18               52-48-00099    Anona Elementary

Inspector Signature:    Client Signature:

2 of 3
Inspection Conducted By: Ian Baker (054454)
Inspector Contact Number: Work: (727) 275-6515 ex.
Print Client Name: Donna Champion
Date: 4/20/2023