

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 52-48-01871  
Name of Facility: Bay Point Elementary  
Address: 5800 22nd Street S  
City, Zip: St Petersburg 33712

Type: School (more than 9 months)  
Owner: Pinellas County Schools-Food Service Area III  
Person In Charge: Harris, Melissa Phone: (727) 552-1459  
PIC Email: Harrismel@pcsb.org

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:20 AM
Inspection Date: 5/8/2019	Number of Repeat Violations (1-57 R): 0	End Time: 11:45 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*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**

- NO** 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**)

**PROTECTION FROM CONTAMINATION**

- IN** 14. Shellstock tags & parasite destruction
- IN** 15. Food separated & protected; Single-use gloves

**OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- 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
- IN** 23. Date marking and disposition

**CONSUMER ADVISORY**

- NA** 24. Time as PHC; procedures & records
- 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

Inspector Signature:

Client Signature:

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**Good Retail Practices**

<p><b>SAFE FOOD AND WATER</b></p> <p><b>NA</b> 30. Pasteurized eggs used where required</p> <p><b>IN</b> 31. Water &amp; ice from approved source</p> <p><b>NA</b> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><b>IN</b> 33. Proper cooling methods; adequate equipment</p> <p><b>IN</b> 34. Plant food properly cooked for hot holding</p> <p><b>NO</b> 35. Approved thawing methods</p> <p><b>IN</b> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><b>IN</b> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><b>IN</b> 38. Insects, rodents, &amp; animals not present</p> <p><b>IN</b> 39. No Contamination (preparation, storage, display)</p> <p><b>IN</b> 40. Personal cleanliness</p> <p><b>NO</b> 41. Wiping cloths: properly used &amp; stored</p> <p><b>IN</b> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><b>IN</b> 43. In-use utensils: properly stored</p> <p><b>IN</b> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><b>IN</b> 45. Single-use/single-service articles: stored &amp; used</p>	<p><b>IN</b> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><b>IN</b> 47. Food &amp; non-food contact surfaces</p> <p><b>IN</b> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><b>IN</b> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><b>IN</b> 50. Hot &amp; cold water available; adequate pressure</p> <p><b>IN</b> 51. Plumbing installed; proper backflow devices</p> <p><b>IN</b> 52. Sewage &amp; waste water properly disposed</p> <p><b>IN</b> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><b>IN</b> 54. Garbage &amp; refuse disposal</p> <p><b>IN</b> 55. Facilities installed, maintained, &amp; clean</p> <p><b>IN</b> 56. Ventilation &amp; lighting</p> <p><b>IN</b> 57. Permit; Fees; Application; Plans</p>
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*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**

<p>Violation #13. Food in good condition, safe, &amp; unadulterated Can dented on seam, leaking or bulging or with evident rust. Observed cans of mixed fruit in dry storage dented along top seam. CORRECTED ON SITE. Disposed of by manager.</p>
<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Food-contact surfaces not stored and handled in manner that protects from contamination. Observed serving container lids in dry storage in open box exposed and uncovered. CORRECTED ON SITE. Exposed lids disposed of and packaging bag sealed to cover lids.</p>

**General Comments**

<p>Zn 01 CT 202.06</p> <p>CFM- Melissa Harris, ServSafe #17450113 x02/14/2024</p> <p>Notes: HWS- 112F, 109F, 114F, 113F / 3CS- QA 400ppm / HTDM- 167F plate level / HH- mac n cheese 144F, chicken 147F, collard greens 157F / CH- yogurt 40F / 2D RIC- yogurt 40F / 2D RIH- chicken 161F / 2D RIC leftovers- chicken gravy 40F / WIC- milk 38F / WIF- ok / dry storage / ice machine / mop sink / training signs- multiple locations / Hood- Nov 2018 / FE- Oct 2018</p> <p>Email Address(es): Harrismel@pcsb.org; rockwoodje@pcsb.org</p>
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**Inspector Signature:**

**Client Signature:**

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Inspection Conducted By: Ian Baker (54983)  
Inspector Contact Number: Work: (727) 275-6506 ex.  
Print Client Name: Melissa Harris  
Date: 5/8/2019

Inspector Signature:

Handwritten signature of Ian Baker in black ink.

Client Signature:

Handwritten signature of Melissa Harris in black ink.

Form Number: DH 4023 03/18

52-48-01871 Bay Point Elementary