**Facility Information**

- **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 V
- **Person In Charge:** Broom, Sara
- **Phone:** (727) 552-1449
- **PIC Email:** brooms@pcsb.org

**RESULT:** Satisfactory

**Inspection Information**

- **Inspection Date:** 5/8/2023
- **Correct By:** None
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 0
- **Number of Repeat Violations (1-57 R):** 0
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 10:15 AM
- **End Time:** 11:00 AM

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

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

- NO 16. Food-contact surfaces; cleaned & sanitized
- 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
- IN 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**
- NA 25. Advisory for raw/undercooked food
- IN 26. Pasteurized foods used; No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**
- NA 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

**ADDITIVES AND TOXIC SUBSTANCES**
- NA 29. Variance/specialized process/HACCP

Inspector Signature: 
Client Signature: 

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### Good Retail Practices

**SAFE FOOD AND WATER**

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

**FOOD TEMPERATURE CONTROL**

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- 47. Food & non-food contact surfaces clean
- 48. Ware washing: installed, maintained, & test strips
- 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 57. Permit; Fees; Application; Plans

### General Comments

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

No Violation Comments Available

### Inspection Conducted By

**Inspection Conducted By:** Ryan MacQueen (54983)
**Inspector Contact Number:** Work: (727) 275-6506 ex.
**Print Client Name:** Melissa Harris
**Date:** 5/8/2023

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**Notes:**


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**Email Address(es):** PROCTORPH@pcsb.org; Harrismel@pcsb.org; mahoneybria@pcsb.org

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