Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 52-48-02598</th>
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</thead>
<tbody>
<tr>
<td>Name of Facility: Bayside High</td>
</tr>
<tr>
<td>Address: 14405 49th Street N</td>
</tr>
<tr>
<td>City, Zip: Clearwater 33762</td>
</tr>
<tr>
<td>Type: School (more than 9 months)</td>
</tr>
<tr>
<td>Owner: Pinellas County Schools-Food Service Area IV</td>
</tr>
<tr>
<td>Person In Charge: McCree, Konrad Phone: (727) 507-4730</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:mccreeek@pcsb.org">mccreeek@pcsb.org</a></td>
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</tbody>
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Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
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<tbody>
<tr>
<td>Inspection Date: 3/18/2024</td>
</tr>
<tr>
<td>Correct By: None</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29): 0</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Facility Grade: N/A</td>
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<tr>
<td>StopSale: No</td>
</tr>
<tr>
<td>Begin Time: 11:15 AM</td>
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<tr>
<td>End Time: 12:15 PM</td>
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</tbody>
</table>

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

- **PROTECTION FROM CONTAMINATION**
  - IN 15. Food separated & protected; Single-use gloves
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - NO 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
  - IN 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

- **APPROVED PROCEDURES**
  - IN 28. Toxic substances identified, stored, & used
  - NA 29. Variance/specialized process/HACCP
**GOOD RETAIL PRACTICES**

**SAFE FOOD AND WATER**

NA 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

IN 34. Plant food properly cooked for hot holding

IN 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

IN 39. No Contamination (preparation, storage, display)

IN 40. Personal cleanliness

IN 41. Wiping cloths: properly used & stored

IN 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

IN 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

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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.

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**GENERAL COMMENTS**

NO VIOLATIONS AT TIME OF INSPECTION


Prepared Food delivered by Pinellas Park High School

Email Address(es): savagee@pcsb.org; mahoneybria@pcsb.org; Dominoa@pcsb.org

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**INSPECTION CONDUCTED BY:** Zachary Koehler  (060919)

Inspector Contact Number: Work: (727) 275-6470 ex.

Print Client Name: Andrew Brown

Date: 3/18/2024

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Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18  52-48-02598  Bayside High