Facility Information

Permit Number: 52-48-00204
Name of Facility: Bear Creek Elementary
Address: 350 61st Street S
City, Zip: St Petersburg 33707

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area III
Person In Charge: Douglas, Willette  Phone: (727) 893-2332
PIC Email: douglaswi@pcsb.org

Inspection Information

Purpose: Routine
Inspection Date: 5/19/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:15 AM
End Time: 11:15 AM

Food Borne 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
IN 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

OUT 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 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

HIGHLY SUSCEPTIBLE POPULATIONS
IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
NA 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
 violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
Biogrowth buildup inside ice machine. Observed biogrowth on inside of ice machine at time of inspection.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #55. Facilities installed, maintained, & clean
Ceiling/ceiling tiles/vents soiled with food debris, grease, dust or biogrowth. Observed ceiling tile with excessive dust at time of inspection.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments


Email Address(es): douglaswi@pcsb.org; neumanl@pcsb.org; mahoneybria@pcsb.org

Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18  52-48-00204  Bear Creek Elementary

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Inspection Conducted By: Zachary Koehler (060919)
Inspector Contact Number: Work: (727) 275-6470 ex.
Print Client Name: Laura Neuman
Date: 5/19/2023