### Facility Information

- **Permit Number:** 52-48-00155
- **Name of Facility:** Belcher Elementary
- **Address:** 2215 Lancaster Drive
- **City, Zip:** Clearwater 33764
- **Type:** School (more than 9 months)
- **Owner:** Pinellas County Schools - Food Service Area II
- **Person In Charge:** Dawn Lewis  
  Phone: (727) 538-7273
- **PIC Email:** lewisda@pcsb.org

### Inspection Information

- **Purpose:** Routine
- **Inspection Date:** 5/15/2023
- **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:** 10:00 AM
- **End Time:** 11:00 AM

#### Foodborne Illness Risk Factors And Public Health Interventions

<table>
<thead>
<tr>
<th>SUPERVISION</th>
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<tbody>
<tr>
<td>1. Demonstration of Knowledge/Training</td>
<td>IN</td>
</tr>
<tr>
<td>2. Certified Manager/Person in charge present</td>
<td>IN</td>
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<table>
<thead>
<tr>
<th>EMPLOYEE HEALTH</th>
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<tbody>
<tr>
<td>3. Knowledge, responsibilities and reporting</td>
<td>IN</td>
</tr>
<tr>
<td>4. Proper use of restriction and exclusion</td>
<td>IN</td>
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<tr>
<td>5. Responding to vomiting &amp; diarrheal events</td>
<td>IN</td>
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<thead>
<tr>
<th>GOOD HYGIENIC PRACTICES</th>
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<tbody>
<tr>
<td>6. Proper eating, tasting, drinking, or tobacco use</td>
<td>IN</td>
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<tr>
<td>7. No discharge from eyes, nose, and mouth</td>
<td>IN</td>
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<table>
<thead>
<tr>
<th>PREVENTING CONTAMINATION BY HANDS</th>
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<tbody>
<tr>
<td>8. Hands clean &amp; properly washed</td>
<td>IN</td>
</tr>
<tr>
<td>9. No bare hand contact with RTE food</td>
<td>IN</td>
</tr>
<tr>
<td>10. Handwashing sinks, accessible &amp; supplies</td>
<td>IN</td>
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<tr>
<th>APPROVED SOURCE</th>
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<tbody>
<tr>
<td>11. Food obtained from approved source</td>
<td>IN</td>
</tr>
<tr>
<td>12. Food received at proper temperature</td>
<td>NA</td>
</tr>
<tr>
<td>13. Food in good condition, safe, &amp; unadulterated</td>
<td>IN</td>
</tr>
<tr>
<td>14. Shellstock tags &amp; parasite destruction</td>
<td>NA</td>
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<tr>
<th>PROTECTION FROM CONTAMINATION</th>
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<tr>
<td>15. Food separated &amp; protected; Single-use gloves</td>
<td>IN</td>
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</tbody>
</table>

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

FOOD TEMPERATURE CONTROL
- 37. Food property 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

GOOD RETAIL PRACTICES
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
- 46. Slash resistant/cloth gloves used properly

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

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

General Comments

Notes: HWS-100F,

Food Temps - ice cream chest frozen/ WIC sauce 39F, juice 39F/ WIF frozen/ 2DRIC yogurt 40F, raisins 40F, pizza 23F/ power steamer mashed potatoes 154F, ribs 34F/ 2DRIHH beef 141F/ 1DRIHH potatoes 135F/ HHServeline ribs 142F, potatoes 166F/ ChServeline juice 41F, yogurt 40F/ MC milk 41F(ext)

Equip-3CS 300 QA ppm, sanibucket 200 QA ppm, MS100F, eRR 100F, 50FC, HTDM 164, FE tagged-1/2022, Hood/Ansul tagged-2/2023, CPFM-Frances Niles ServSafe #19796347 expires 09/2025

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