Facility Information

Result: Satisfactory

Permit Number: 52-48-00156
Name of Facility: Belleair Elementary
Address: 1156 Lakeview Road
City, Zip: Clearwater 33756

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area II
Person In Charge: Kelly, Renee Phone: (727) 469-5983
PIC Email: kellyre@pcsb.org

Inspection Information

Purpose: Routine
Inspection Date: 5/24/2024
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

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

APPROVED PROCEDURES
IN 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction
IN 15. Food separated & protected; Single-use gloves

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
NA 24. Time as PHC; procedures & records

ConSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
NA 26. Pasteurized foods used; No prohibited foods

HighLY SUSCEPTIBLE Populations
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

AddITIVES AND ToXIC SubSTANCES
NA 29. Variance/specialized process/HACCP
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td></td>
<td>NA</td>
</tr>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td></td>
<td>IN</td>
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<tr>
<td>31. Water &amp; ice from approved source</td>
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<td>NA</td>
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<tr>
<td>32. Variance obtained for special processing</td>
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<td>IN</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
<td>IN</td>
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<tr>
<td>33. Proper cooling methods; adequate equipment</td>
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<td>IN</td>
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<tr>
<td>34. Plant food properly cooked for hot holding</td>
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<td>IN</td>
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<tr>
<td>35. Approved thawing methods</td>
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<td>IN</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<td>IN</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
<td>IN</td>
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<td>37. Food properly labeled; original container</td>
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<td>IN</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
<td>IN</td>
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<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
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<td>IN</td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
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<td>IN</td>
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<tr>
<td>40. Personal cleanliness</td>
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<td>IN</td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<td>IN</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
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<td>IN</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
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<td>IN</td>
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<tr>
<td>43. In-use utensils: properly stored</td>
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<td>IN</td>
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<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
<td>IN</td>
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<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
<td>IN</td>
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</tbody>
</table>

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

No violations at time of inspection.

Notes: HWS 103F, WIC juice 38F, WIF frozen, MC milk 41F, 2DRIF (Victory) frozen, 2DRIC (6738) milk 41F, 2DRIC (Continental) juice 37F, 2DHH (8905) grilled cheese 150F, 2DHH (4337) pizza 160F, HH line green beans 160F, 100FC, 4CS 200ppm QA, RR HWS 105F, MS 110F, FE 06/2023, Hood/Ansul 02/2024.

CPFM- Sladjana Pavlovic SS# 19899107 Exp: 10/16/2025.

Email Address(es): kellyre@pcsb.org; pavlovics@pcsb.org; mahoneybria@pcsb.org

Inspection Conducted By: Javier Torres Navarro (29180)
Inspector Contact Number: Work: (727) 275-6475 ex.
Print Client Name: Sladjana Pavlovic
Date: 5/24/2024

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18  52-48-00156  Belleair Elementary