Facility Information

- Permit Number: 52-48-00102
- Name of Facility: Blanton Elementary
- Address: 6400 54th Avenue N
- City, Zip: St Petersburg 33709
- Type: School (more than 9 months)
- Owner: Pinellas County Schools-Food Service Area IV
- Person In Charge: Roth, Lisa
- Phone: (727) 547-7820
- PIC Email: RothL@pcsb.org

Inspection Information

- Purpose: Routine
- Inspection Date: 4/19/2023
- 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: 11:00 AM
- End Time: 12:15 PM

Foodborne Illness Risk Factors And Public Health Interventions

- SUPERVISION
  - IN 1. Demonstration of Knowledge/Training
  - NA 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
  - NA 13. Food in good condition, safe, & unadulterated
- PROTECTION FROM CONTAMINATION
  - IN 14. Shellstock tags & parasite destruction
  - 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
- CONSUMER ADVISORY
  - NA 24. Time as PHC; procedures & records
- HIGHLY SUSCEPTIBLE POPULATIONS
  - IN 25. Advisory for raw/undercooked food
- ADDITIVES AND TOXIC SUBSTANCES
  - NA 26. Pasteurized foods used; No prohibited foods
- APPROVED PROCEDURES
  - NA 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used
  - 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
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Category</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td><strong>NA</strong></td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td><strong>IN</strong></td>
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<tr>
<td><strong>TEMPERATURE CONTROL</strong></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td><strong>IN</strong></td>
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<tr>
<td>35. Approved thawing methods</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td><strong>Thermometers provided &amp; accurate (COS)</strong></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td><strong>IN</strong></td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td><strong>IN</strong></td>
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<tr>
<td>37. Food properly labeled; original container</td>
<td><strong>IN</strong></td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td><strong>IN</strong></td>
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<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td><strong>IN</strong></td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td><strong>IN</strong></td>
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<tr>
<td>40. Personal cleanliness</td>
<td><strong>IN</strong></td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td><strong>IN</strong></td>
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<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td><strong>IN</strong></td>
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<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>46. Slash resistant/cloth gloves used properly</td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td><strong>IN</strong></td>
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<tr>
<td>47. Food &amp; non-food contact surfaces</td>
<td><strong>IN</strong></td>
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<tr>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td><strong>IN</strong></td>
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<tr>
<td>49. Non-food contact surfaces clean</td>
<td><strong>IN</strong></td>
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<tr>
<td>50. Hot &amp; cold water available; adequate pressure</td>
<td><strong>IN</strong></td>
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<tr>
<td>51. Plumbing installed; proper backflow devices</td>
<td><strong>IN</strong></td>
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<tr>
<td>52. Sewage &amp; waste water properly disposed</td>
<td><strong>IN</strong></td>
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<tr>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
<td><strong>IN</strong></td>
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<tr>
<td>54. Garbage &amp; refuse disposal</td>
<td><strong>IN</strong></td>
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<tr>
<td>55. Facilities installed, maintained, &amp; clean</td>
<td><strong>IN</strong></td>
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<tr>
<td>56. Ventilation &amp; lighting</td>
<td><strong>IN</strong></td>
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<tr>
<td>57. Permit; Fees; Application; Plans</td>
<td><strong>IN</strong></td>
</tr>
</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**

Violation #36. Thermometers provided & accurate
No thin probe thermometer available when required. Observed thermometer missing in 1-door reach-in cooler at time of inspection. ***CORRECTED ONSITE.***
Observed person in charge place thermometer in cooler.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

**General Comments**

Notes:

- HWS - 135F
- Equip - HTDM: 161.7F, 3CS: Quat 400ppm, Lighting: 52FC, Mop Sink: 145F, RR HWS: 122F
- Fire Extinguisher tagged - 11/2022
- Hood/Ansul tagged - 3/2023
- CPFM - Dawn Mason, Servsafe #19641370, expiration date: 7/23/2025

*1/1 Violations corrected onsite.

Email Address(es): masonda@pcsb.org; mahoneybria@pcsb.org; RothL@pcsb.org

Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  52-48-00102  Blanton Elementary
Inspection Conducted By: Jourdan Hull (29167)
Inspector Contact Number: Work: (727) 275-6477 ex.
Print Client Name: Dawn Mason
Date: 4/19/2023

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Inspector Signature:  

Client Signature:  

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