Facility Information

Permit Number: 52-48-00103
Name of Facility: Boca Ciega High
Address: 924 58th Street S
City, Zip: Gulfport 33707

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area III
Person In Charge: Gil, Jennifer Phone: (727) 893-2780
PIC Email: gilje@pcsb.org

Inspection Information

Purpose: Routine
Inspection Date: 4/13/2023
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

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

Foodborne Illness Risk Factors And Public Health Interventions

RESULT: Satisfactory

IN 16. Food-contact surfaces; cleaned & sanitized
IN 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

Highly Susceptible Populations
IN 26. Pasteurized foods used; No prohibited foods

Additives and Toxic Substances
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

Approved Procedures
NA 29. Variance/specialized process/HACCP
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

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

FOOD IDENTIFICATION
37. Food properly 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

PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used
46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces clean
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

PHYSICAL FACILITIES
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

No Violation Comments Available

General Comments
No violations at time of inspection.

Notes: HWS 100F, WIF (outside) frozen, Main WIC pickles 36F, WIF frozen, middle WIC juice 37F, 2DRIW (1084) calzones 165F, MC (1086) milk 39F, MC (1085) milk 37F, 85FC, 3CS 400ppm QA, sani bucket 200ppm QA, HTDM 167F, MS 110F, RR HWS 100F, FE 03/2022, Hood/Ansul 08/2022.

CPFM: Diana Freytag SS# 21617389 Exp: 01/18/2027.

Email Address(es): gilje@pcsb.org; freytagd@pcsb.org; mahoneybria@pcsb.org; montezc@pcsb.org

Inspection Conducted By: Javier Torres Navarro (29180)
Inspector Contact Number: Work: (727) 275-6475 ex.
Print Client Name: Diana Freytag
Date: 4/13/2023