**Facility Information**

| Permit Number: | 52-48-01393 |
| Name of Facility: | Brooker Creek Elementary |
| Address: | 3130 Forelock Road |
| City, Zip: | Tarpon Springs 34688 |

Type: School (more than 9 months)  
Owner: Pinellas County Schools-Food Service Area I  
Person In Charge: Hodges, Joshua  
Phone: (727) 943-4600  
PIC Email: hodgesjo@pcsb.org

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**Inspection Information**

| Purpose: | Routine |
| Inspection Date: | 3/21/2024 |
| Correct By: | None |
| Re-Inspection Date: | None |

| 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 |
| 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: | 10:20 AM |
| End Time: | 11:30 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  
- NO 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

**PROTECTION FROM CONTAMINATION**
- 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  
- NA 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**
- IN 25. Advisory for raw/undercooked food  
- NA 26. Pasteurized foods used; No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**
- IN 27. Food additives: approved & properly used

**ADDITIVES AND TOXIC SUBSTANCES**
- IN 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**
- NA 29. Variance/specialized process/HACCP
No Violation Comments Available

**General Comments**

Zn 14 CT 273.33

*No violations observed at time of inspection.*

**Facility prepares and delivers meals for satellite kitchen Plato Academy- Tarpon Springs (permit # 52-48-1493181). Meals leave this kitchen around 9:55 am and arrive at Plato Academy about 5 min later. Food delivered in thermally insolated containers.**

Notes:

Email Address(es): hodgesjo@pcsb.org; JamesSh@pcsb.org; mahoneybria@pcsb.org

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**State of Florida**

**Department of Health**

**County Health Department**

**Food Service**

**Inspection Report**

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**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

- **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, & 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

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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.
Inspection Conducted By: Ian Baker (054454)
Inspector Contact Number: Work: (727) 275-6515 ex.
Print Client Name: Shane James
Date: 3/21/2024