**Facility Information**

- **Permit Number:** 52-48-00165
- **Name of Facility:** Clearwater Fundamental Middle
- **Address:** 1660 Palmetto Street
- **City, Zip:** Clearwater 33755
- **Type:** School (more than 9 months)
- **Owner:** Pinellas County Schools-Food Service Area II
- **Person In Charge:** Joyner, Stephanie
- **Phone:** (727) 298-1609
- **PIC Email:** joyners@pcsb.org

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 1/10/2024
- **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:** 12:45 PM
- **End Time:** 02:00 PM

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

**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
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**
- IN 15. Food separated & protected; Single-use gloves
- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food
- 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**
- NA 27. Food additives: approved & properly used
- NA 28. Toxic substances identified, stored, & used

**ADDITIVES AND TOXIC SUBSTANCES**
- NA 29. Variance/specialized process/HACCP
Good Retail Practices

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

General Comments
No violations at time of inspection.

Notes: HWS 100F, WIC carrots 35F, WIF frozen, 2DRC (Continental) ranch 39F, HH line ground beef 170F, 1DHH (5275) pizza 160F, 1DRC (5273) juice 38F, 1DHH (5274) mashed potatoes 155F, 1DRC (5272) celery 37F, MC (2676) milk 35F, MC (2677) milk 34F, 95FC, 4CS 400ppm QA, sani bucket 300ppm QA, HTDM 172F, RR HWS 100F, MS 105F, FE 11/2023, Hood/Ansul 07/2023.

CPFM: Holly Van Dine   SS# 21989409   Exp: 04/15/2027.

Email Address(es): joyners@pcsb.org; mahoneybria@pcsb.org; vandineh@pcsb.org

Inspection Conducted By: Javier Torres Navarro (29180)  
Inspector Contact Number: Work: (727) 275-6475 ex. 
Print Client Name: Holly Van Dine 
Date: 1/10/2024 

Inspector Signature: 
Client Signature: 

Form Number: DH 4023  03/18  52-48-00165  Clearwater Fundamental Middle 

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