Facility Information

 Permit Number: 52-48-00157
 Name of Facility: Clearwater Intermediate
 Address: 1220 Palmetto Street
 City, Zip: Clearwater 33755

 Type: School (more than 9 months)
 Owner: Pinellas County Schools-Food Service Area V
 Person In Charge: Mitchell, Tonya          Phone: (727) 298-2407
 PIC Email: greenry@pcsb.org

RESULT: Satisfactory

Inspection Information

 Purpose: Routine
 Inspection Date: 1/9/2023
 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: 10:30 AM
End Time: 11:15 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

PROTECTION FROM CONTAMINATION
IN 15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
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

HIGHLY SUSCEPTIBLE POPULATIONS
NA 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

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

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

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 105F, WIC juice 30F, WIF frozen, 1DRIC (Continental 0621) milk 40F, 2DRIW (Alto Shaam 4153) empty ambient air 180F, 2DRIW (Alto Shaam 3753) empty ambient air 220F, Freezer chest frozen, 4CS 400ppm QA, Sani bucket 200ppm QA, MS 115F, RR HWS 100F, 100FC, Fire extinguisher tagged 05/2022.

Food catered in from Dunedin Elementary. No food prep or cooking occurs at facility.

Roxanna Odonnell SS# 20250190 exp: 02/16/2026.

Email Address(es): odonnellro@pcsb.org; mitchellto@pcsb.org; mahoneybria@pcsb.org

Inspector Signature: 

Client Signature: 

Form Number: DH 4023 03/18 52-48-00157 Clearwater Intermediate

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Inspection Conducted By: Javier Torres Navarro (29180)
Inspector Contact Number: Work: (727) 275-6475 ex.
Print Client Name: Roxanna ODonnell
Date: 1/9/2023

Form Number: DH 4023  03/18  52-48-00157  Clearwater Intermediate

Inspector Signature:                          Client Signature: