Facility Information

Perm Number: 52-48-00370
Name of Facility: Curlew Creek Elementary
Address: 3030 Curlew Road
City, Zip: Palm Harbor 34684

Type: School (more than 9 months)
Owner: Pinellas County Schools-Food Service Area I
Person In Charge: Passero, Cynthia
Phone: (727) 669-1227
Email: BrickleyK@pcsb.org

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 5/2/2023
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: 10:15 AM
End Time: 11:00 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

APPROVE SOURCE
IN 12. Food received at proper temperature

IN 13. Food in good condition, safe, & unadulterated

IN 14. Shellstock tags & parasite destruction

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

IN 16. Food-contact surfaces; cleaned & sanitized

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 17. Proper disposal of unsafe food

IN 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
IN 24. Time as PHC; procedures & records

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

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDICTIVES AND TOXIC SUBSTANCES
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

UTENSILS, EQUIPMENT AND VENDING
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

PROPER USE OF UTENSILS
46. Slash resistant/cloth gloves used properly

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
Satisfactory: no violations at time of inspection.

Notes: Kitchen- HWS 137F, Food Temps- WIC cheese 40F, 2DRIC juice 40F, CT juice 41F, ST ground beef 194F, 2DHHU chicken nuggets 135F, Equip - 2DRIF, WIF, HHU empty, 2DHHU empty, 3CS 300ppm QA, HTDM 163.1F, sani-spray 200ppm, F/E 8/22, 50-62FC.
CFPM: Cynthia Passero- Servsafe #16219538 exp. 3/23/23

Email Address(es): BrickleyK@pcsb.org;
passeroc@pcsb.org;
mahoneybria@pcsb.org

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18 52-48-00370 Curlew Creek Elementary

2 of 3
Inspection Conducted By: Eliza Perkins (29161)
Inspector Contact Number: Work: (727) 275-6479 ex. 6479
Print Client Name: Cynthia
Date: 5/2/2023

Inspection Conducted By: Eliza Perkins (29161)
Inspector Contact Number: Work: (727) 275-6479 ex. 6479
Print Client Name: Cynthia
Date: 5/2/2023