

# FOOD SERVICE

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT

Approval: \_\_\_\_\_

28.085835/-82.763423



**PURPOSE:**  
 ROUTINE     REINSPECTION  
 CONSTRUCT.     CHANGE OF OWNER  
 COMPLAINT     CONSULTATION  
 QA SURVEY     EPIDEMIOLOGY  
 OTHER

**TYPE:**  
 HOSPITAL     CIVIC     CHILD  
 NURSING     MOVIE     LIMITED  
 DETENTION     SCHOOL     OTHER  
 LOUNGE     RESIDENTIAL

**RESULTS:**

Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS

**Correct Violations by**  
 Next Inspection  
 8:00 AM on

**NAME** Palm Harbor University High

**ADDRESS** 1900 Omaha Street    **CITY** Palm Harbor

**OWNER** Pinellas County Schools    **ZIP** 34683

**PERSON IN CHARGE** Deborah Eccles    **PHONE** ()

**EMAIL** ecclesd@pcsb.org

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
09:00	10:30	08/26/2011	29158	52-48-01321

RE-INSPECTION DATE

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

<p><b>FOOD SUPPLIES</b></p> <p><input type="checkbox"/> 1. Sources etc.</p> <p><b>FOOD PROTECTION</b></p> <p><input checked="" type="checkbox"/> 2. Stored temperature</p> <p><input type="checkbox"/> 3. No further cooking/rapid cooling</p> <p><input type="checkbox"/> 4. Thawing</p> <p><input type="checkbox"/> 5. Raw fruits</p> <p><input type="checkbox"/> 6. Pork cooking</p> <p><input type="checkbox"/> 7. Poultry cooking</p> <p><input type="checkbox"/> 8. Other animal cooking</p> <p><input type="checkbox"/> 9. Least contact/reheating</p> <p><input type="checkbox"/> 10. Food container</p> <p><input type="checkbox"/> 11. Buffet requirements</p> <p><input type="checkbox"/> 12. Self-service condiments</p> <p><input type="checkbox"/> 13. Reservice of food</p>	<p><input type="checkbox"/> 14. Sneeze guards</p> <p><input type="checkbox"/> 15. Transportation of food</p> <p><input type="checkbox"/> 16. Poisonous/toxic materials</p> <p><b>PERSONNEL</b></p> <p><input type="checkbox"/> 17. Exclusion of personnel</p> <p><input type="checkbox"/> 18. Cleanliness</p> <p><input type="checkbox"/> 19. Tobacco use</p> <p><input type="checkbox"/> 20. Handwashing</p> <p><input type="checkbox"/> 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b></p> <p><input type="checkbox"/> 22. Refrigeration facilities/Therm.</p> <p><input type="checkbox"/> 23. Sinks</p> <p><input type="checkbox"/> 24. Ice storage/counter-protector</p> <p><input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.</p> <p><input type="checkbox"/> 26. Dishwashing facilities</p>	<p><input type="checkbox"/> 27. Design and fabrication</p> <p><input type="checkbox"/> 28. Installation and location</p> <p><input type="checkbox"/> 29. Cleanliness of equipment</p> <p><input type="checkbox"/> 30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b></p> <p><input type="checkbox"/> 31. Water supply</p> <p><input type="checkbox"/> 32. Ice</p> <p><input type="checkbox"/> 33. Sewage</p> <p><input type="checkbox"/> 34. Plumbing</p> <p><input type="checkbox"/> 35. Toilet facilities</p> <p><input type="checkbox"/> 36. Handwashing facilities</p> <p><input type="checkbox"/> 37. Garbage disposal</p> <p><input type="checkbox"/> 38. Vermin control</p>	<p><b>OTHER FACILITIES AND OPERATIONS</b></p> <p><input type="checkbox"/> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <p><input type="checkbox"/> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b></p> <p><input type="checkbox"/> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b></p> <p><input type="checkbox"/> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b></p> <p><input type="checkbox"/> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b></p> <p><input type="checkbox"/> 44. Inspection/Enforcement</p>
--	--	---	---

**COMMENTS AND INSTRUCTIONS**

NOTES: HWS-3=112F,2CS,ANSUL 3/11,(2) 1CS,4CSQA,HTDM,MOPSINK,DRY FOOD STORAGE,WIF,WIC-MILK=39F,LINE:RTC-WRAP=39F,COLD HOLDING-PEACHES=42F,GLASS COOLER-CREAM CHEESE=49F,RTC-CHICKEN PATTY=40F,RTW-GRILLED CHEESE=144,MILK COOLER 38F.

**Violation #2** MAINTAIN STORED TEMPERATURES OF POTENTIALLY HAZARDOUS COLD FOODS AT OR BELOW 41 F. OBSERVED CREAM CHEESE IN GLASS COOLER MEASURING 49F. MGR IMMEDIATELY CORRECTED **VIOLATION**, BY RAPID COOLING IN WALK IN COOLER.

**Code Reference** FAC: Storage Temperature. **64E-11.004(1)(2)**. Food is stored at proper temperatures (<=41°F or >=140°F).

INSPECTION CONDUCTED BY: Sharyn Tucker

INSPECTION COND SIGNATURE: Sharyn Tucker

COPY OF REPORT RECEIVED BY: Deborah Eccles

PHONE: (727) 507-4336 ex. 1368

PHONE: N/A

DATE: 8/26/2011

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY PUBLIC HEALTH UNIT  
Food Establishment



Name: Palm Harbor University High

Date: 8/26/2011

Identification No: 52-48-01321

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Sharyn Tucker

Page 2