

Approval:

27.864541/-82.734145

FOOD SERVICE

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



PURPOSE:

ROUTINE REINSPECTION
 CONSTRUCT CHANGE OF OWNER
 COMPLAINT CONSULTATION
 GAS SURVEY EPIDEMIOLOGY
 OTHER

TYPE:

HOSPITAL CIVIC CHILD
 NURSING MOVE LIMITED
 DETENTION SCHOOL OTHER
 LOUNGE RESIDENTIAL

NAME Cross Bayou Elementary

ADDRESS 6886 102nd Avenue N **CITY** Pinellas Park

OWNER Pinellas County Schools **ZIP** 33782

PERSON IN CHARGE Theodore, Mike **PHONE** (727) 547-7834

EMAIL theodorej@pcsb.org

RESULTS:

Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by

Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
09:35	10:20	05/18/2011	29176	52-48-00104

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.

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

COMMENTS AND INSTRUCTIONS

07/25/04
 Notes: RIC - 40.2 - juice, RIF - 0, RIF - 0, Milk cooler - 39.3, Serving line - 140- - chicken nuggets, HWS - 100-
 RR - 100-, MS - 100-, 2CS, 2CS, 4CS, CSCDM, FE - 11/10, FSS - 3/11.
 No violations observed.

INSPECTION CONDUCTED BY: Zachary Stoudenmire

INSPECTION COND SIGNATURE: *Zach Stoudenmire*

COPY OF REPORT RECEIVED BY: *M. Theodore*

PHONE: (727) 538-7277 ex. 1132

PHONE: _____

DATE: 5/18/2011