

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



**** DowningBK 4/16/2018 10:33:05 AM ****

1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 52-48-1433770 Name of Facility: Pinellas Preparatory Academy Inc Address: 2300 S Belcher Road City, Zip: Largo 33771 Type: School (more than 9 months) Owner: Pinellas Preparatory Academy Person In Charge: Rutherford, Heather Phone: (727) 536-3600	Correct By: None Re-Inspection Date: None
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Inspection Information

Purpose: Reinspection Inspection Date: 4/13/2018	Begin Time: 09:36 AM End Time: 10:00 AM
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Additional Information

No Additional Information Available

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.

Violation Markings

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

Adis Muslimovic

Client Signature:

Sten B. Ty

Form Number: DH 4023 01/05

52-48-1433770 Pinellas Preparatory Academy Inc

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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INSPECTION REPORT



**** DowningBK 4/16/2018 10:33:05 AM ****

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General Comments

Violations # 22 and 37 corrected.

Continental milk ric ambient:36F, continental ric ambient 41F.

Email Address(es): rennerj@pcsb.org;
ajackson@pinellasprep.org;
rutherfordhe@pcsb.org;
stye@pinellasprep.org

Violations Comments

No Violation Comments Available

Inspection Conducted By: Adis Muslic (29180)
Inspector Contact Number: Work: (727) 507-4336 ex. 7929
Print Client Name: signed
Date: 4/13/2018

Inspector Signature:

Form Number: DH 4023 01/05

Client Signature:

52-48-1433770 Pinellas Preparatory Academy Inc

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



**** DowningBK 4/11/2018 12:02:01 PM ****

1 of 2

Facility Information

RESULT: Unsatisfactory

Permit Number: 52-48-1433770 Name of Facility: Pinellas Preparatory Academy Inc Address: 2300 S Belcher Road City, Zip: Largo 33771 Type: School (more than 9 months) Owner: Pinellas Preparatory Academy Person In Charge: Rutherford, Heather Phone: (727) 536-3600	Correct By: by 8:00 AM Re-Inspection Date: 4/9/2018
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Inspection Information

Purpose: Routine Inspection Date: 4/5/2018	Begin Time: 10:31 AM End Time: 11:30 AM
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Additional Information

No Additional Information Available

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.

Violation Markings

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

Adri Munkie

Client Signature:

[Signature]

Form Number: DH 4023 01/05

52-48-1433770 Pinellas Preparatory Academy Inc

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



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General Comments

Notes: hws 100F/ continental ric ambient 45F/ alto shaam warmer chicken 168F/ serving line hot holding chicken 182F/ sneeze guards ok/ holiday rif frozen/ continental milk ric ambient 48F/ monitowoc ric ambient 41F/ 3 cs not set up/ test strips ok/ fe 7/17/ permit posted.

Email Address(es): rennerj@pcsb.org;
ajackson@pinellasprep.org;
rutherfordhe@pcsb.org;
stye@pinellasprep.org

Violations Comments

Violation #22: Refrigeration facilities/Thermometers

Provide thermometers to all refrigerators, freezers, and hot holding units holding potentially hazardous food. Observed no thermometer in holiday reach-in freezer.

Repair continental reach-in and milk coolers. Observed ambient temperatures 45F and 48F. Do not store potentially hazardous food in these two coolers until repaired.

Repair this violation by 4/9/2018.

Violation #37: Garbage disposal

Ensure dumpster lids remain closed at all times to prevent vermin entry. Observed dumpster lid open.

Inspection Conducted By: Adis Muslic (29180)
Inspector Contact Number: Work: (727) 507-4336 ex. 7929
Print Client Name: Tye, Steve
Date: 4/5/2018

Inspector Signature:

Form Number: DH 4023 01/05

Client Signature:

52-48-1433770 Pinellas Preparatory Academy Inc