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

****** RottlerGW 5/9/2018 6:30:13 PM ******

Facility Information

RESULT: Satisfactory

Permit Number: 29-48-00642
Name of Facility: Roland Park Middle School
Address: 1510 N Manhattan Avenue
City, Zip: Tampa33607

Type: School (9 months or less)
Owner: Hillsborough Co School Board
Person In Charge: Hillsborough Co. School Board Phone: (813) 872-5272

Correct By: None
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 5/9/2018

Begin Time: 01:05 PM
End Time: 01:30 PM

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

Inspector Signature:

Client Signature:

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

**** RottlerGW 5/9/2018 6:30:13 PM ****

General Comments

Staff on site assisting: Alana Hendricks

Reinspection for unsatisfactory inspection report issued on May 7 due to lack of hot water in kitchen.

May 8 - Spoke to Scott McMoneagle (Area supervisor). Food was prepared at Jefferson high school kitchen, packaged and brought on site for service. No food prepared on site. Hot water heater repaired and on line at 3:30 pm.

Inspection on May 9 verified hot water 115F. Inspection satisfactory.

Email Address(es): alana.hendricks@sdhc.k12.fl.us;
scott.mcmoneagle@sdhc.k12.fl.us

Violations Comments

No Violation Comments Available

Inspection Conducted By: Selina Makofsky (640281)
Inspector Contact Number: Work: (813) 307-8015 ex. 5968
Print Client Name:
Date: 5/9/2018

Inspector Signature:

Client Signature:

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

****** RottlerGW 5/8/2018 3:57:46 PM ******

Facility Information

RESULT: Unsatisfactory

Permit Number: 29-48-00642
Name of Facility: Roland Park Middle School
Address: 1510 N Manhattan Avenue
City, Zip: Tampa33607

Type: School (9 months or less)
Owner: Hillsborough Co School Board
Person In Charge: Hillsborough Co. School Board Phone: (813) 872-5272

Correct By: by 8:00 AM
Re-Inspection Date: 5/8/2018

Inspection Information

Purpose: Routine
Inspection Date: 5/7/2018

Begin Time: 12:20 PM
End Time: 02:10 PM

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
X 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
X 29. Cleanliness of equipment
X 30. Methods of washing
SANITARY FACILITIES AND CONTROLS
31. Water supply
32. Ice
33. Sewage
34. Plumbing
35. Toilet facilities
X 36. Handwashing facilities
37. Garbage disposal
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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

Inspector Signature:

Client Signature:

General Comments

Staff on site assisting: Argetina Santana

Food service being completed at time of inspection.

Sanitizer sink solution and 3 cleaning cloth bucket - acceptable strengths. One tested with no sanitizer present (see violation)
Handwash sinks - soap and towels in place. NO HOT WATER: see violations
Dumpster area: acceptable
Storage area(s): acceptable
Ice scoop stored on counter protector

WICooler: 40F
Milk dates: May 20-22
WIFreezer: 0F

Reach-in Coolers: 22F, 40F, 59F
Hot Hold: 120F, 120F, 155F

In Line milk cooler(s): 28F, 30F, 20F
Milk dates: May 7 - May 22 (PC was aware of milks expiring today)

Email Address(es): alana.hendricks@sdhc.k12.fl.us;
scott.mcmoneagle@sdhc.k12.fl.us

Inspector Signature:

Client Signature:

Violations Comments

Violation #10. Food container
Frozen items (chicken nuggets, chicken breasts, rolls) in walk in freezer with no dates/labels.

- Food not in original package, prepared foods, and leftover food must be labelled/dated. Freezer dates must be tracked.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #29. Cleanliness of equipment
One wiping cloth in bucket on line with no sanitizer present.

- Ensure all wiping clothes are rinsed/stored in sanitizing solution of adequate strength.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing
Stacked metal pans were observed to have water in corners, rims and between the sheets.
Three compartment sink present; quaternary ammonia used as sanitizer. No test strips present.
NO HOT water available. (Alana Hendricks - manager- stated that she placed a work order on March 27. Maintenance had been on site and repairs were to be completed last week. She placed another work order at time of inspection)

- Ensure adequate test strips are on site to verify sanitizer used is of appropriate strength.
- HOT water must be available for dish washing.
- Ensure all items are air dried prior to stacking. No wet nesting.
- NO FOOD CAN BE PREPARED ON SITE UNLESS HOT WATER IS RESTORED TO ENSURE APPROPRIATE DISH AND HAND WASHING IS CONDUCTED. No portioning or serving of food until violation is corrected; pre-portioned food only.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #36. Handwashing facilities
No hot water available at any handwash sink in kitchen area/staff bathroom. No hot water in kitchen.

- Hot and cold running water shall be provided at all employee handwash sinks (including bathrooms).

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Selina Makofsky (640281)
Inspector Contact Number: Work: (813) 307-8015 ex. 5968
Print Client Name:
Date: 5/7/2018

Inspector Signature:

Client Signature: