

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



Facility Information

RESULT: Unsatisfactory

Permit Number: 52-48-1604617
 Name of Facility: Gulf Beaches Elementary Magnet
 Address: 8600 Boca Ciega Drive
 City, Zip: St Pete Beach 33706

 Type: School (more than 9 months)
 Owner: Pinellas County Schools-Food Service Area V
 Person In Charge: Kalach, Robert Phone: (727) 893-2630
 PIC Email: kalachr@pcsb.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 12:00 PM
Inspection Date: 8/26/2025	Number of Repeat Violations (1-57 R): 0	End Time: 01:00 PM
Correct By: by 8:00 AM	FacilityGrade: N/A	
Re-Inspection Date: 9/26/2025	StopSale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION	
OUT 1. Demonstration of Knowledge/Training	IN 16. Food-contact surfaces; cleaned & sanitized
IN 2. Certified Manager/Person in charge present	IN 17. Proper disposal of unsafe food
EMPLOYEE HEALTH	
IN 3. Knowledge, responsibilities and reporting	TIME/TEMPERATURE CONTROL FOR SAFETY
IN 4. Proper use of restriction and exclusion	NO 18. Cooking time & temperatures
IN 5. Responding to vomiting & diarrheal events	NO 19. Reheating procedures for hot holding
GOOD HYGIENIC PRACTICES	
IN 6. Proper eating, tasting, drinking, or tobacco use	IN 20. Cooling time and temperature
IN 7. No discharge from eyes, nose, and mouth	IN 21. Hot holding temperatures
PREVENTING CONTAMINATION BY HANDS	
IN 8. Hands clean & properly washed	IN 22. Cold holding temperatures
IN 9. No bare hand contact with RTE food	IN 23. Date marking and disposition
OUT 10. Handwashing sinks, accessible & supplies	NA 24. Time as PHC; procedures & records
APPROVED SOURCE	
IN 11. Food obtained from approved source	CONSUMER ADVISORY
NO 12. Food received at proper temperature	NA 25. Advisory for raw/undercooked food
IN 13. Food in good condition, safe, & unadulterated	HIGHLY SUSCEPTIBLE POPULATIONS
NA 14. Shellstock tags & parasite destruction	NA 26. Pasteurized foods used; No prohibited foods
PROTECTION FROM CONTAMINATION	
IN 15. Food separated & protected; Single-use gloves	ADDITIVES AND TOXIC SUBSTANCES
	IN 27. Food additives: approved & properly used
	IN 28. Toxic substances identified, stored, & used
	APPROVED PROCEDURES
	NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER	
<u>NA</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

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

<p>Violation #1. Demonstration of Knowledge/Training Provide documentation of current food protection manager certification within 30 days. List of approved food manager certification providers found at http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-manager.html. Observed expired certified food manager documentation.</p> <p>CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #10. Handwashing sinks, accessible & supplies No handwash sign at hand sink. Observed missing employee hand wash sign.</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #55. Facilities installed, maintained, & clean Ceiling tile missing/damaged. Observed missing vent cover in ceiling of employee restroom.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

Client Signature:

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General Comments

****Unsatisfactory inspection due to violation #1, please correct violation by reinspection date 09/26/2025 to avoid a \$75 reinspection fee.****

Notes: HWS- 104F, Food Temps- 2DRICx2 salad 39F and fruits 41F, HH serveline cheese balls 143F, CH serve line peaches 40F, MC ambi 36F, HH mozzarella balls 146F, WIC milk 39F and juice 37F, WIF frozen, CF frozen (empty), Equip- 3CS 200 ppm QA, 2CS, MS 109F, RR 103F, 51FC, ice machine, microwave, Fire Extinguisher tagged- 05/2025, Hood/Ansul tagged- 05/2025, CPFM- Veronica Fowler ServSafe #18898480 exp: 01/31/2025.

Email Address(es): fowlerv@pcsb.org;
kalachr@pcsb.org;
mahoneybria@pcsb.org

Inspection Conducted By: Melanie Valdes (29174)
Inspector Contact Number: Work: (727) 275-6474 ex.
Print Client Name: Veronica Fowler
Date: 8/26/2025

Inspector Signature:

Handwritten signature of the inspector, Melanie Valdes.

Client Signature:

Handwritten signature of the client, Veronica Fowler.