

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



Facility Information

RESULT: Satisfactory

Permit Number: 52-48-00467
 Name of Facility: Walter Pownall Service Center/Warehouse
 Address: 11111 S Belcher Road
 City, Zip: Largo 33773

 Type: School (more than 9 months)
 Owner: Pinellas County Schools-Food Service Office
 Person In Charge: Anastasas, Anthony Phone: (727) 547-7100
 PIC Email: anastasasa@pcsb.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 11:30 AM
Inspection Date: 8/19/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:30 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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

- IN** 1. Demonstration of Knowledge/Training
- NA** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- NO** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition (**COS**)

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

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	
NA 30. Pasteurized eggs used where required	NO 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	IN 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
IN 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
IN 41. Wiping cloths: properly used & stored	
NO 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
IN 43. In-use utensils: properly stored	
IN 44. Equipment & linens: stored, dried, & handled	
IN 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 #16. Food-contact surfaces; cleaned & sanitized Quaternary ammonium sanitizer in 3-compartment sink not at proper minimum strength per manufacturer's label. Observed sanitizer in 3-compartment sink at 150ppm at time of inspection. **COS** sanitizer tube was not completely submerged in chemical bin, manager submerged bin and increased to 400ppm QUATS during inspection.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures Time-temperature controlled for safety (TCS) food below 135F while under hot holding. Observed pizza rolls and black beans at 125F at time of inspection. **COS** food manager placed back in oven during inspection.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #23. Date marking and disposition Commercially processed ready-to-eat, time-temperature controlled for safety (TCS) food opened and held for more than 24 hours not properly date marked after opening. Observed cut onion in produce cooler and 2-door-reach-in-cooler without any date at time of inspection. **COS** food manager wrote date during inspection.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>

Inspector Signature:

Client Signature:

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General Comments

Notes: HWS 113F, Food Temps: Food 1DHH Unit: packaged beans and pizza roll-ups 118F** COS and placed back in oven, HH Line: Chicken Enchilada 151F, Beef enchilada, 163, Soup HH station: italian wedding soup 192F, 2DRIC: cheese 40F, 2DRIC: cream cheese 41F, 1DRIF: frozen, 1DRIC: produce only, ambient 32F, 2DRIF: frozen, Equip-3CS: 150ppm QUATS, corrected to 400ppm QUATS, Lightin: 83FC, RRHWS: 111F, MS: 126F, HTDM: 165.2F, FE: 8/25, Ansul: 3/25.

**Food received from other schools should be at 135 minimum from a hot-holding unit.

*3/3 violations corrected onsite.

Email Address(es): anastasasa@pcsb.org;
walkerdu@pcsb.org

Inspection Conducted By: Artemis Makris (29164)
Inspector Contact Number: Work: (727) 275-6473 ex.
Print Client Name: Nadine
Date: 8/19/2025

Inspector Signature:

Handwritten signature of Artemis Makris.

Client Signature:

Handwritten signature of Nadine.