

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



Facility Information

RESULT: Satisfactory

Permit Number: 52-48-02077
 Name of Facility: Douglas Jamerson Elementary
 Address: 1200 37th Street S
 City, Zip: St Petersburg 33711

 Type: School (more than 9 months)
 Owner: Pinellas County Schools-Food Service Area V
 Person In Charge: Peters, Heather Phone: (727) 552-1703
 PIC Email: petersh@pcsb.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:00 AM
Inspection Date: 3/12/2026	Number of Repeat Violations (1-57 R): 1	End Time: 09:00 AM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	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

- 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

- IN 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
- IN 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 (**R**)

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition

- 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

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 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

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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

Violation #16. Food-contact surfaces; cleaned & sanitized

Hot water sanitizing dish machine not achieving 160F minimum on plate surface. Use manual sanitization until dish machine is repaired and sanitizing properly.

- Observed high temp dish machine broken at time of inspection. Work order placed prior to inspection on 9/8/2025.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

General Comments

***Please note: Hot water sanitizing dish machine not achieving 160F minimum on plate surface. Facility must use manual sanitization until dishmachine is repaired and sanitizing properly. ***

Notes: HWS- 115F, Food Temps- HHline: OFF, CHline: OFF, MC: Milk 34F, 1DHH: Empty Ambient 162F, 2DRIC: Juice 34F, CF: OFF, WIC: Orange 37F, WIF: Frozen, Equip- HTDM: Broken/OFF, 3CS: Quat 400ppm, 2CS x2, RR: 109F, MS: 118F, 71FC, Fire Extinguisher tagged- 4/25, Hood/Ansul tagged- 10/25, CPFM- N/A

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Ryan MacQueen (54983)
Inspector Contact Number: Work: (727) 275-6506 ex.
Print Client Name: Markesha Jones
Date: 3/12/2026

Inspector Signature:

Handwritten signature of Ryan MacQueen in black ink.

Client Signature:

Handwritten signature of Markesha Jones in black ink.

Form Number: DH 4023 03/18

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