

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 29-48-1768452
Name of Facility: Waterset Charter School (South Hillsborough Charter Academy)
Address: 6540 Knowledge Lane
City, Zip: Apollo Beach 33572

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (9 months or less)
Owner: Red Apple Development, LLC
Person In Charge: Jacqueline Strauss Phone: 813-602-0622

Inspection Information

Purpose: Routine
Inspection Date: 2/21/2018

Begin Time: 09:10 AM
End Time: 10:00 AM

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

| | | |
|---|---|--|
| <p>FOOD SUPPLIES 1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p> | <p>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 X 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p> | <p>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</p> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

Staff was not preparing food at the time of the inspection; just wrapped up breakfast at 8:30. Was taking items out to prepare for lunch today. Did not observe any food preparation; checked RIC storing juice and other items and was holding at 40 F; also checked the milk cooler and all milk were found between 40-41 F. Sanitizer, proper thermometers, and clean ice scoop were all provided. Dry storage well kept and kitchen found clean and in good repair. Did observe the wrong testing kit provided for the sanitizer and spoke with manager about proper one needed. No other violations were observed at the time of the inspection.

RIC: 40 F
Milk: 40 F
Sanitizer: 200ppm

Email Address(es): jlonergan@redappledevelopment.com;
Jstrauss@watersetcharter.org;
lblazquez@charterschoolsusa.com

Violations Comments

Violation #30. Methods of washing
Required to have the proper testing kit to ensure strength of sanitizer is in compliance; does not have the correct test strips for the QUAT sanitizer, instead has pH strips. Sanitizer is pre-programmed so please provide test strips to check strength.
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Meredith Lee (28199)
Inspector Contact Number: Work: (813) 307-8015 ex. 5955
Print Client Name: Waterset Charter School
Date: 2/21/2018

Inspector Signature:

Handwritten signature of Meredith Lee.

Client Signature:

Handwritten signature of J. Strauss.