

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-02214  
Name of Facility: Champion Elementary School  
Address: 921 Tournament Drive  
City, Zip: Daytona Beach 32124

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

Type: School (9 months or less)  
Owner: The School Board of Volusia County  
Person In Charge: Veronica Kiff Phone: (383) 734-7190

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/3/2017

Begin Time: 11:41 AM  
End Time: 12:25 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	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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2 of 2

### General Comments

Pepperoni pizza HH on serving line at 150 F  
Sweet potato fries HH on serving line at 165 F  
Sun cup fruit punch box CH on serving line at 30 F

Sanitizer level in 3-compartment sink - 400 ppm  
Kolpak walk-in freezer - 11 F  
Kolpak walk-in cooler - 38 F

Email Address(es): lkurtz@volusia.k12.fl.us;  
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vjkiff@volusia.k12.fl.us

### Violations Comments

Violation #10. Food container

No date and label markings observed on leftover pears in Kolpak walk-in cooler at time of inspection. Refrigerated, ready-to-eat foods, not stored in their original container must be labelled and marked with date of preparation. Label and date all foods upon transfer from original container.

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.

Inspection Conducted By: Jeanine Robinson (80109)  
Inspector Contact Number: Work: (386) 274-0690 ex.  
Print Client Name: Veronica Kiff  
Date: 3/3/2017

Inspector Signature:

Handwritten signature of the inspector, Jeanine Robinson.

Client Signature:

Handwritten signature of the client, Veronica Kiff.