

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00989  
Name of Facility: Creekside Middle School  
Address: 6801 Airport Road  
City, Zip: Port Orange 32128

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

Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: Teresa Azevedo Phone: (386) 322-6155

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/10/2017

Begin Time: 11:30 AM  
End Time: 12:20 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                |
| 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:

*C Leahy*

Client Signature:

*Teresa Azevedo*

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**General Comments**

120.8 F HOT WATER  
32 F, 38 F REFRIGERATORS  
36 F WALK IN REFRIGERATOR  
200 PPM QUATERNARY SANITIZER AT THREE COMPARTMENT SINK AND WIPE DOWN BUCKET  
142.3 F CHICKEN  
147.0 F POTATO  
199.0 F PIZZA  
39.3 F MILK  
//  
NO VIOLATIONS OBSERVED

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jwrockwo@volusia.k12.fl.us

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Carolee Leahy (29937)  
Inspector Contact Number: Work: (386) 663-6820 ex.  
Print Client Name:  
Date: 5/10/2017

Inspector Signature:

*C Leahy*

Client Signature:

*Tom Gade*