

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00285
Name of Facility: DeLand Middle School
Address: 1400 Aquarius Avenue
City, Zip: Deland 32724

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

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: Emma Roman Phone: (386) 822-6580

Inspection Information

Purpose: Routine
Inspection Date: 5/4/2017

Begin Time: 10:30 AM
End Time: 12:00 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

<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</p> <p>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 30. Methods of washing</p> <p>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</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

Note 1: Hot holding temperatures: Chicken wings: 152-165 degrees F., Green beans: 166-204 degrees F, marinara sauce: 148-152 degrees F., Cheese sticks: 152-165 , Gravy: 148 degrees f., Pizza: 149 degrees F., Cold holding temperatures: Ribs: 39 degrees F., Taco beef: 38 degrees F., rice: 39 degrees F., Refrigeration temperatures range: 39-40 degrees F., Freezer temperatures below -2 degrees F.

Note 2: Sanitizer solution 200ppm, Sanitizer 3 c/s 200ppm

Note 3: Previous violations from last routine inspection corrected.

No apparent violations at time of inspection.

Email Address(es): lgcowles@volusia.k12.fl.us

Violations Comments

No Violation Comments Available

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name: Emma Roman
Date: 5/4/2017

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of Emma Roman.