

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00288  
 Name of Facility: Deltona Lakes Elementary School  
 Address: 2022 Adelia Boulevard  
 City, Zip: Deltona 32725  
  
 Type: School (9 months or less)  
 Owner: Volusia County School Board  
 Person In Charge: Burgos, Cynthia Phone: 575-4115

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 5/5/2017

Begin Time: 09:10 AM  
 End Time: 10:15 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**

FOOD SUPPLIES 1. Sources, etc. 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 PERSONNEL	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 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	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
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Inspector Signature:

Client Signature:

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**General Comments**

Note 1; Hot holding : Pizza 156-166 degrees f., chicken: 141 degrees f., waffles: 152 degrees F, Corn 178 degrees F., Green beans: 201 degrees F. Cold holding temperatures range 37-40 degrees Fahrenheit refrigeration temperatures below 40 degrees Fahrenheit freezer temperatures below -2 degrees Fahrenheit

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

No apparent violations at time of inspection.

Email Address(es): cburgos1@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: Cynthia Burgos  
Date: 5/5/2017

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of Cynthia Burgos.