

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00303
Name of Facility: Galaxy Middle School
Address: 2400 Eustace Avenue
City, Zip: Deltona 32725

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: Wallace, Laura Phone: 575-4144

Inspection Information

Purpose: Routine
Inspection Date: 5/12/2017

Begin Time: 11:20 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:

Client Signature:

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2 of 2

General Comments

Note 1: Hot holding temperatures: Pizza 144 degrees f., rib sandwich: 148-156 degrees F., corn: 167 degrees F., Chicken Alfredo 168-183 degrees F., Cold holding temperatures ranging 37-40 degrees fahrenheit, refrigeration temperatures ranging 37-40 degrees fahrenheit, freezer temperatures below -2 degrees fahrenheit.

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

Note 3; Previous violations from last routine inspection corrected.

No apparent violations at time of inspection

Email Address(es): ltwallac@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: Laura Wallace
Date: 5/12/2017

Inspector Signature:

Handwritten signature of the inspector, Denise Diaz.

Client Signature:

Handwritten signature of the client, Laura Wallace.