

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00248
Name of Facility: Holly Hill School K-8
Address: 1500 Center Avenue
City, Zip: Holly Hill 32117

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

Type: School (more than 9 months)
Owner: Kurtz, Linsey - The School Board of Volusia County
Person In Charge: Schoolway Cafe Phone: (386) 734-7190

Inspection Information

Purpose: Routine
Inspection Date: 3/30/2017

Begin Time: 08:55 AM
End Time: 10:30 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	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	X 27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 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:

Christian Quinn / [Signature]

Client Signature:

[Signature]

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2 of 2

General Comments

Traulsen triple door refrigerator 42 F
Traulsen #2 40 F
Freezer 2 F
True Moo Strawberry Fat Free Milk 36 F
Corn HH 166 F

Email Address(es): dwtillma@volusia.k12.fl.us;
tlvsey@volusia.k12.fl.us

Violations Comments

Violation #10. Food container

Observed dented can of diced peaches in dry food storage room. Remove/Discard dented can.

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.

Violation #27. Design and fabrication

Observed water seeping from under Traulsen 3 door refrigerator in corner next to mixer. Investigate to determine cause of leak, repair/replace.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29. Cleanliness of equipment

1. Observed vent hood dusty/dirty. Clean stove hood.

2. Observed dirty/dusty mounted fans on wall in kitchen. Clean mounted fans.

2nd NOTICE OF VIOLATION

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Christina Quinn (61037)

Inspector Contact Number: 386-274-0702

Print Client Name:

Date: 3/30/2017

Inspector Signature:

Client Signature: