

**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: Debbie Tillman Phone: (386) 734-7190

Inspection Information

Purpose: Routine
Inspection Date: 5/22/2017

Begin Time: 10:00 AM
End Time: 11:55 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
X 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	X 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
X 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:

Christina Quinn

Client Signature:

Debbie Tillman

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2 of 2

General Comments

Work order has been placed for the Traulsen Freezer in prep section. Should be repaired during summer months.
Sanitizer 400ppm dishwashing. Sanitizer 200ppm dining room
Serving Line 2: Rice HH 212F, Orange Chicken HH 155F, Broccoli HH 153, Juice CH 28F, Cheesesticks CH 41F, Milk CH 35, Rice HotBox HH 158F.
Serving Line 1: Milk CH 43F, Milk CH 52F, Milk CH 40, Rice HH 153F, Broccoli HH 150F, Orange Chicken HH 147, Rice HotBox HH 176.

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

Violations Comments

Violation #2. Stored temperature
Observed milk on service line 1 CH between 43F and 52F. Maintain below 41F. Check unit and repair if needed.
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #14. Sneeze guards
Observed service line 1 missing sneeze guard section. Replace sneeze guard.
CODE REFERENCE: Sneeze guards. 64E-11.006(1)(f). Unwrapped foods which are displayed or placed on counters will be provided with sneezeguards or other protection.

Violation #39. Other facilities and operations
1. Observed chipped tile behind service line 1 next to milk box. Replace.
2. Observed loose tiles above prep tables near windows. Resecure and seal.
3. Observed windows near prep tables missing fascia section leaving a gap. Replace.
4. Observed 2 compartment sink backsplash not sealed to wall. Seal.
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Christina Quinn (61037)
Inspector Contact Number: 386-274-0702
Print Client Name:
Date: 5/22/2017

Inspector Signature:

Christina Quinn

Client Signature:

Christina Quinn