

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00291  
Name of Facility: Louise McInnis Elementary  
Address: 5175 N Hwy 17  
City, Zip: De Leon Springs 32130

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

Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: Linda Edwards Phone: (386) 943-6384

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/9/2017

Begin Time: 09:45 AM  
End Time: 10:50 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
10. Food container	X 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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### General Comments

Note: Hot holding temperatures: Marinara sauce: 174 degrees f., Cheese bread: 154 degrees F., Corn: 177 degrees F., Cold holding temperatures: Taco beef: 40 degrees F., Juice: 30 degrees F., Refrigeration temperatures below 40 degrees Fahrenheit, Freezer temperatures below -2 degrees Fahrenheit  
Note: Sanitizer 200ppm 3/c sink. Sanitizer solution 200 ppm.  
Note: Several violations have been corrected from last routine inspection.

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

### Violations Comments

Violation #27. Design and fabrication  
Milk refrigeration unit by serving line, build up of ice in interior of unit. Informed that it is defrosted once a week but re-occurring. have seals checked on unit.  
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Denise Diaz (29647)  
Inspector Contact Number: Work: (386) 736-5080 ex.  
Print Client Name: Linda Edwards  
Date: 5/9/2017

Inspector Signature:

Client Signature: