

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00254
Name of Facility: Osceola Elementary
Address: 100 Osceola Avenue
City, Zip: Ormond Beach 32176

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Carolyn Barrs Phone: (386) 734-7190

Inspection Information

Purpose: Routine
Inspection Date: 5/22/2017

Begin Time: 11:08 AM
End Time: 01:25 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
X 2. Stored temperature	20. Handwashing	X 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	X 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:

Signature of Christina Quinn

Client Signature:

X *CBarrs*

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General Comments

Chicken nuggets HH 110F
Popcorn nuggets HH 114F
Milk CH 43F, Milk CH 40F
Cheese CH 40F
Sanitizer in dining room 0ppm. Sanitizer in 3 compartment sink 400ppm.

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

Violations Comments

Violation #2. Stored temperature
Observed chicken nuggets HH 110F and popcorn chicken HH 114F due to turning off heat prior to end of service. Maintain hot foods above 140F.
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 #30. Methods of washing
Observed dining room sanitizer at 0ppm. Maintain between 200ppm and 400ppm.
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #37. Garbage disposal
Observed dumpster lids open behind cafeteria. Lids should remain closed when not in use.
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations
1. Observed small hole around pipe above ice machine and 3 door reach in fridge. Seal around pipe.
2. Observed dining area base board gapping with debris and built up food residue. Clean.
3. Observed dirt and debris behind ice machine, beneath stationary shelving in store room, beneath prep table beside 3 door reach-in cooler in rear area, and main line cooking area. Clean floors beneath equipment to remove debris.
4. Observed floor covering that is not smooth and easily cleanable beneath 3 door refrigeration area and some residual through out kitchen. Remove covering so floor is smooth and easily cleanable.
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: Carolyn Barrs
Date: 5/22/2017

Inspector Signature:

Christina Quinn

Client Signature:

CBarrs