

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

 Type: School (9 months or less)
 Owner: The School Board of Volusia County
 Person In Charge: The School Board of Volusia Co Phone: (386) 258-4669

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 12/12/2016

Begin Time: 08:56 AM
 End Time: 09:45 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	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
X 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	

General Comments

Note: Walk in Freezer -5F degrees, Walk in Ref 38F degree gravy, Line Food; milk 41 Ref # 43 Juice 37F , # 44 juice, 34F juice .Sani sink 200ppm.

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

Inspector Signature:

Client Signature:

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Violations Comments

Violation #13. Reservice of food

Salsa in single service cups was 11/28. Do not retain repackaged salsa over 7 days. Removed from service onsite.

CODE REFERENCE: Reservice of Food. 64E-11.004(18)(15). Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 7 calendar days.

Inspection Conducted By: Darren Guffey (31566)
Inspector Contact Number: Work: (386) 547-9289 ex.
Print Client Name:
Date: 12/12/2016

Inspector Signature:

Handwritten signature of Darren Guffey in black ink.

Client Signature:

Handwritten signature of the client in black ink.