

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00294
Name of Facility: Pierson Elementary School
Address: 116 W 1st Avenue
City, Zip: Pierson 32180

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Volusia County School Board
Person In Charge: Teresa Olmstead Phone: 749-6899

Inspection Information

Purpose: Routine
Inspection Date: 3/28/2017

Begin Time: 12:00 PM
End Time: 01:15 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	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
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:

Client Signature:

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2 of 2

General Comments

All cold holding temperatures were below 41 degrees at the time of inspection. Walk-in freezer 0, walk-in cooler 36
Milk 40 CH, refried beans 180HH, Taco meat HH183
QUAT 3 - comp sink 250ppm

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Violations Comments

Violation #2. Stored temperature

Observed cheese sauce hot held on serving line at 120 degrees F. Must be hot held at 140 degrees or more. Discard any leftover cheese at the end of serving period.

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 a wet wiping cloth stored on prep table. Wiping cloths must be stored in buckets of solution when not in use.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 822-6244 ex.
Print Client Name:
Date: 3/28/2017

Inspector Signature:

Client Signature: