

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00265
Name of Facility: Spruce Creek Elementary School
Address: 642 Taylor Road
City, Zip: Port Orange 32127

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

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: School Board, Volusia County Phone: 386-322-6200

Inspection Information

Purpose: Routine
Inspection Date: 5/11/2017

Begin Time: 10:00 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

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

M. K. Sweet

Client Signature:

Arthur Jan Ho

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General Comments

NO VIOLATIONS OBSERVED AT TIME OF INSPECTION.
HOT WATER 125F
MILK BOX 32F; CHOCOLATE MILK 39F
SERVING LINE: BROCCOLI 162F
HOT BOX 214F; CHICKEN PATTIES 150F; RAVIOLI 140F
HOT BOX 184F; CALZONETTE 158F
REACH IN REFRIGERATOR BEHIND LINE 35F; REACH IN REFRIGERATOR IN STORAGE ROOM 40F
WALK IN REFRIGERATOR 36F; CHOCOLATE MILK 41F
WALK IN FREEZER 11F
200 PPM QAC IN WIPEDOWN BUCKET AND 3 COMPARTMENT SINK.

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

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;
aagarris@volusia.k12.fl.us

Violations Comments

No Violation Comments Available

Inspection Conducted By: Rachel Sweet (86178)
Inspector Contact Number: Work: (386) 424-2080 ex.
Print Client Name:
Date: 5/11/2017

Inspector Signature:

R. K. Sweet

Client Signature:

Rachel Sweet