

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00272
Name of Facility: Atlantic HS Cafeteria
Address: 1250 Reed Canal Road
City, Zip: Port Orange 32129

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

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Meagan Lewis Phone: (386) 322-6100

Inspection Information

Purpose: Routine
Inspection Date: 4/26/2018

Begin Time: 11:00 AM
End Time: 12:00 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

<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 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 X 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities X 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

C Lealey

Client Signature:

M. Lewis

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General Comments

134.4 F HOT WATER
34 F, 40 F, 38 F, 40 F REFRIGERATORS
34 F WALK IN REFRIGERATOR
200 PPM QUATERNARY SANITIZER AT WIPE DOWN BUCKET
184.4 F PASTA
160.1 F GREEN BEANS
41 F MILK

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

Violations Comments

Violation #29. Cleanliness of equipment
Observed residue inside and outside the three storage bins for sugars and pasta. Please clean these bins thoroughly.
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #36. Handwashing facilities
Observed inoperable soap dispenser at one of the two hand sinks in the kitchen. Please maintain an operable hand sink at all hand sinks.
Observed empty trash can in front of the hand sink. Please allow hand sink to be easily accessible and not obstructed.
CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Carolee Leahy (29937)
Inspector Contact Number: Work: (386) 663-6820 ex.
Print Client Name:
Date: 4/26/2018

Inspector Signature:

C Leahy

Client Signature:

[Handwritten Signature]