

**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: None
Re-Inspection Date: None**

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

Inspection Information

Purpose: Routine
Inspection Date: 9/7/2017

Begin Time: 10:50 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

| | | |
|-------------------------------------|--|-------------------------------------|
| 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 |
| 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 | |

Inspector Signature:

Don Cull

Client Signature:

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2 of 2

General Comments

Hot water:152.7F
Refrigerators:38F, 36F, 38F, 39F, 40F
Walk in Refrigerators:34F
Walk in Freezer:12F
Freezer:-10F, 5F

178F French Fries
198F Chicken
210F Spaghetti
40F Milk

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No violations observed at time of inspection.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: David Cissell (29648)
Inspector Contact Number: Work: (386) 547-9255 ex.
Print Client Name:
Date: 9/7/2017

Inspector Signature:

David Cissell

Client Signature:

Mark 2