

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00283  
Name of Facility: Blue Lake Elementary  
Address: 282 N Blue Lake Avenue  
City, Zip: Deland 32724

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

Type: School (more than 9 months)  
Owner: Volusia County School Board  
Person In Charge: Kinsey, Kris Phone: (386) 822-6760

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/1/2017

Begin Time: 01:00 PM  
End Time: 02:00 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><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> <input checked="" type="checkbox"/> 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><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 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 <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p><input checked="" type="checkbox"/> 34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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**General Comments**

Milk 40degrees  
No hot holding at time of inspection.

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

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #2. Stored temperature

Observed raw shell eggs stored above produce in the walk-in cooler. Raw eggs must be stored below ready to eat foods.

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 #34. Plumbing

Observed leaking faucet at mop sink. Repair or replace faucet

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Inspection Conducted By: Gregory Thomas (29686)  
Inspector Contact Number: Work: (386) 822-6244 ex.  
Print Client Name:  
Date: 12/1/2017

Inspector Signature:

Handwritten signature of Gregory Thomas.

Client Signature:

Handwritten signature of the client.