

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



Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00259
Name of Facility: Campbell Middle School Cafeteria
Address: 625 Keech Street S
City, Zip: Daytona Beach 32114

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Gina Kariete Phone: (386) 239-6250

Inspection Information

Purpose: Routine
Inspection Date: 9/25/2017

Begin Time: 12:00 PM
End Time: 12:50 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</p> <p>X 1. Sources, etc.</p> <p>FOOD PROTECTION</p> <p>2. Stored temperature</p> <p>3. No further cooking/Rapid cooling</p> <p>4. Thawing</p> <p>5. Raw fruits</p> <p>6. Pork cooking</p> <p>7. Poultry cooking</p> <p>8. Other animal cooking</p> <p>9. Least contact/Reheating</p> <p>10. Food container</p> <p>11. Buffet requirements</p> <p>12. Self-service condiments</p> <p>13. Reservice of food</p> <p>14. Sneez guards</p> <p>15. Transportation of food</p> <p>16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel</p> <p>18. Cleanliness</p> <p>19. Tobacco use</p> <p>20. Handwashing</p> <p>21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS</p> <p>22. Refrigeration facilities/Thermometers</p> <p>23. Sinks</p> <p>24. Ice storage/Counter-protector</p> <p>25. Ventilation/Storage/Sufficient equipment</p> <p>26. Dishwashing facilities</p> <p>27. Design and fabrication</p> <p>28. Installation and location</p> <p>29. Cleanliness of equipment</p> <p>30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS</p> <p>31. Water supply</p> <p>32. Ice</p> <p>33. Sewage</p>	<p>34. Plumbing</p> <p>35. Toilet facilities</p> <p>36. Handwashing facilities</p> <p>37. Garbage disposal</p> <p>38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS</p> <p>39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS</p> <p>40. Temporary food service events</p> <p>VENDING MACHINES</p> <p>41. Vending machines</p> <p>MANAGER CERTIFICATION</p> <p>42. Manager certification</p> <p>CERTIFICATES AND FEES</p> <p>43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT</p> <p>44. Inspection/Enforcement</p>
--	---	--

General Comments

Serving line: Milk=40F; Taco beef=194F; Refried beans 141F; Pizza 146F
Traulsen-Juice 40F; Walkin: orange chicken 38F; walkin freezer =8F
Sani sink= 200ppm and bucket=300ppm

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

Inspector Signature:

Client Signature:

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



2 of 2

Violations Comments

Violation #1. Sources, etc.
Two severely dented cans (beans and refried) in pantry. Do not serve food in severely dented cans. Corrected during inspection and dumped into trash.
CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Inspection Conducted By: Darren Guffey (31566)
Inspector Contact Number: Work: (386) 547-9289 ex.
Print Client Name:
Date: 9/25/2017

Inspector Signature:

Handwritten signature of Darren Guffey.

Client Signature:

Handwritten signature of the client.