

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-02214
 Name of Facility: Champion Elementary School
 Address: 921 Tournament Drive
 City, Zip: Daytona Beach 32124

 Type: School (9 months or less)
 Owner: The School Board of Volusia County
 Person In Charge: Veroica Kiff Phone: (386) 258-4664

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

Inspection Information

Purpose: Routine
 Inspection Date: 11/3/2017

Begin Time: 09:50 AM
 End Time: 11:30 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

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	X 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:

Dora Dandashyan

Client Signature:

Veroica Kiff

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General Comments

HH Ribs 167F, CH Milk 41F, HH Cheese Pizza 153F, HH cheese and pepperoin pizza 121-135F in hot box, corrected by reheating to 178F. CH peaches 41F. CH milk in milk box 40F. CH Nacho meat 135F and CH ham 136F in W/I.
QUAT 150PPM 3Comp
Violation 27 and 39 corrected from last inspection

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

Violations Comments

Violation #2. Stored temperature
OBSERVED HH PIZZAS AT 121-135F. MAINTAIN HH FOODS AT 140F AND HIGHER. CORRECTED ON SITE, REHEATED TO 178F.
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 #37. Garbage disposal
OBSERVED FIRST GARBAGE DUMPSTER LEAKING. REPAIRNOR REPLACE DUMPSTER.
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Dora Sanders (964542)
Inspector Contact Number: Work: (386) 274-0716 ex.
Print Client Name:
Date: 11/3/2017

Inspector Signature:

Dora Sanders

Client Signature:

[Handwritten Signature]