

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00300
Name of Facility: Deltona High School
Address: 100 Wolf Pack Run
City, Zip: Deltona 32725

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: Danielle Wynne Phone: 575-4153

Inspection Information

Purpose: Routine
Inspection Date: 7/5/2017

Begin Time: 10:55 AM
End Time: 11:55 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

- | | | |
|---|---|--|
| <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
29. Cleanliness of equipment
30. Methods of washing
SANITARY FACILITIES AND CONTROLS
31. Water supply
32. Ice
33. Sewage</p> | <p><input checked="" type="checkbox"/> 34. Plumbing
35. Toilet facilities
36. Handwashing facilities
37. Garbage disposal
<input checked="" type="checkbox"/> 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> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

Note 1; Hot holding: Cheese bread: 165 degrees f., Marinara Sauce: 154 degrees f., Green Beans: 166 degrees F., Cold holding temperatures: Milk: 37 degrees F. Expiration July 11, Apple Sauce 40 degrees F., Refrigeration temperatures below 40 degrees Fahrenheit freezer temperatures below 0 degrees Fahrenheit
Note 2; Sanitizer 3 c/s 200 ppm.; Sanitizer solution 200 ppm.

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

Violations Comments

Violation #34. Plumbing

Observed leak on middle of faucet handle for two compartment sink, repair.

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

Violation #38. Vermin control

Observed dead insects in monitoring stations one behind traulsen three door refrigeration unit right of kitchen and under tilt kettle, replace stations.

CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name: Cathy Knowles/D. Wynne
Date: 7/5/2017

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of Cathy Knowles/D. Wynne.