

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00287  
Name of Facility: Deltona Middle School  
Address: 250 Enterprise Road  
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: Wilson, Michelle Phone: (386) 575-4150

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/17/2018

Begin Time: 10:20 AM  
End Time: 11:20 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	X 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	X 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:

Client Signature:

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**General Comments**

Note 1: Hot holding: Taco meat: 165-170 °f., Cheese: 159-166°f., Beans :168- 172° f., Cold holding: Orange Chicken: 39 degrees f. Refrigeration temperatures below 38 °f., Freezer temperatures below -2 ° f.  
Note 2: Sanitizer solution 200ppm, sanitizer 3 c/s 200ppm.

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

**Violations Comments**

**Violation #34. Plumbing**

Observed foam on floor from floor drain in front of three compartment sink, back siphoning unto floor, check pipes.  
CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

**Violation #39. Other facilities and operations**

Observed loose floor drain cover in front of three compartment sink, foam forming and spilling unto floor from floor drain, seal drain cover  
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Denise Diaz (29647)  
Inspector Contact Number: Work: (386) 736-5080 ex.  
Print Client Name: Michelle Wilson  
Date: 4/17/2018

Inspector Signature:

Client Signature: