

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00753
Name of Facility: Freedom Elementary School
Address: 1395 S Blue Lake Avenue
City, Zip: Deland 32724

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: Roullier, Michelle Phone: (386) 734-1067

Inspection Information

Purpose: Routine
Inspection Date: 5/18/2018

Begin Time: 11:00 AM
End Time: 11:45 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	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	X 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	

General Comments

Milk CH41 in milk cooler, broc HH186 serving line, pizza HH140 in hot box
3 compartment sink 200ppm QAC

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 01/05

64-48-00753 Freedom Elementary School

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Violations Comments

<p>Violation #2. Stored temperature 1. Observed cut melon on serving line at 54 degrees and in the reach-in cooler at 49 degrees. Must be cold held below 41 degrees. -SECOND NOTICE 2. Observed condensation leaking from the unit in the walk-in freezer. Ice is forming on the cases of food below. Move food from under drip area to prevent cross contamination and repair unit to prevent leak.</p> <p>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).</p>
<p>Violation #26. Dishwashing facilities The button for sanitizer on the 3-compartment sink is not operating properly resulting in inconsistent sanitizer concentrations. Repair or replace sanitizer feed system. CODE REFERENCE: Dishwashing. 64E-11.006(m)-(o). There will be appropriate dishwashing equipment.</p>

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 822-6244 ex.
Print Client Name:
Date: 5/18/2018

Inspector Signature:

Handwritten signature of Gregory Thomas.

Client Signature:

Handwritten signature of the client.