

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00303
Name of Facility: Galaxy Middle School
Address: 2400 Eustace Avenue
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: Wallace, Laura Phone: (386) 575-4144

Inspection Information

Purpose: Routine
Inspection Date: 5/9/2018

Begin Time: 11:00 AM
End Time: 12:00 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

FOOD SUPPLIES	17. Exclusion of personnel	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	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	X 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:

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



2 of 2

General Comments

Note 1: Hot holding: Chicken 145-152 degrees f., Curly fries 144-149 degrees f., Beans 149-165 degrees f., Cold holding: Salad 39 degrees f., Milk 39 degrees f., Juice 27 degrees f., Crousaints 38 degrees f., Refrigeration temperatures below 39 degrees f., Freezer temperatures below -1 degrees f.
Note 2: Sanitizer solution 200 ppm, Sanitizer 3 c/s 200ppm
Note 3: Observed snap and glue traps throught kitchen, no live roach or evidence of rodent activity noted. Continue integrated pest management for facility.

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

Violations Comments

Violation #27. Design and fabrication

1. Observed loose gasket for milk unit in left serving line within kitchen area, replace.
 2. Observed ice buildup on both milk units in dining room serving lines, defrost and check seals.
- CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name: Laura Wallace
Date: 5/9/2018

Inspector Signature:

Client Signature: