

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-01656  
Name of Facility: David C. Hinson Sr Middle School  
Address: 1860 Clyde Morris Boulevard N  
City, Zip: Daytona Beach 32117

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

Type: School (9 months or less)  
Owner: Kurtz, Linsey - The School Board of Volusia County  
Person In Charge: Angela Thomas Phone: (386) 258-4682

**Inspection Information**

Purpose: Routine  
Inspection Date: 10/9/2017

Begin Time: 10:15 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          |
| 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       | X 32. Ice                                    |                                     |
| PERSONNEL                           | 33. Sewage                                   |                                     |

Inspector Signature:

*Dona Sanders / My Name*

Client Signature:

*Angela Lora*

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**General Comments**

Pizza hot held at 166 degrees, chicken sandwich hot held at 154 degrees, refried beans hot held at 152 degrees, ham salad cold held at 39 degrees, Chocolate milk cold held at 39 degrees.  
QUAT 200 ppm

Email Address(es): arthoma1@volusia.k12.fl.us;  
ldbell@volusia.k12.fl.us;

**Violations Comments**

Violation #2. Stored temperature  
OBSERVED BREAD ON BREAD RACK STORED BELOW HAND WASHING SINK. FOOD AND FOOD CONTACT SURFACES CANNOT BE STORED BELOW WASTE DRAINAGE. CORRECTED ON SITE.  
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 #32. Ice  
OBSERVED PINK BIOFILM ON ICE SHOOT. CLEAN TO REMOVE AND SANITIZE.  
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Violation #37. Garbage disposal  
OBSERVED GARBAGE CAN WITH OPEN LID. MUST CLOSE LID AFTER EACH USE.  
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: 10/9/2017

Inspector Signature:

*Dora Sanders / My Name*

Client Signature:

*Angela Loro*