

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00260  
Name of Facility: Longstreet Elementary School  
Address: 2745 S Peninsula Drive  
City, Zip: Daytona Beach 32118

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

Type: School (9 months or less)  
Owner: The School Board of Volusia County  
Person In Charge: The School Board of Volusia County      Phone: (386) 734-7190

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/20/2017

Begin Time: 10:20 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**

|   |   |  |
|---|---|--|
| <p><b>FOOD SUPPLIES</b><br/>1. Sources, etc.</p> <p><b>FOOD PROTECTION</b><br/>2. Stored temperature<br/>3. No further cooking/Rapid cooling<br/>4. Thawing<br/>5. Raw fruits<br/>6. Pork cooking<br/>7. Poultry cooking<br/>8. Other animal cooking<br/>9. Least contact/Reheating<br/>10. Food container<br/>11. Buffet requirements<br/>12. Self-service condiments<br/>13. Reservice of food<br/>14. Sneeze guards<br/>15. Transportation of food<br/>16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p> | <p>17. Exclusion of personnel<br/>18. Cleanliness<br/>19. Tobacco use<br/>20. Handwashing<br/>21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b><br/>22. Refrigeration facilities/Thermometers<br/>23. Sinks<br/>24. Ice storage/Counter-protector<br/>25. Ventilation/Storage/Sufficient equipment<br/>26. Dishwashing facilities<br/>27. Design and fabrication<br/>28. Installation and location<br/>29. Cleanliness of equipment<br/>30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b><br/>31. Water supply<br/>32. Ice<br/>33. Sewage</p> | <p>34. Plumbing<br/>35. Toilet facilities<br/>36. Handwashing facilities<br/>37. Garbage disposal<br/>38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b><br/>39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b><br/>40. Temporary food service events</p> <p><b>VENDING MACHINES</b><br/>41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b><br/>42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b><br/>43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b><br/>44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

*David C. Smith*

Client Signature:

*Alfred Wilkins*

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**General Comments**

Hot water: 116F  
Refrigerators: 40F, 30F, 30F, 36F  
Walk in Refrigerator: 36F  
Walk in Freezer: 10F  
200 Quaternary Sanitizer at Three Compartment Sink  
//  
33.8F Milk  
143F Fried Chicken  
189F Mashed Potatoes  
147F Gravy

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: David Cissell (29648)  
Inspector Contact Number: Work: (386) 547-9255 ex.  
Print Client Name:  
Date: 11/20/2017

Inspector Signature:

*David Cissell*

Client Signature:

*Alfred Wilkins*