

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00276  
 Name of Facility: New Smyrna Beach Middle School  
 Address: 1200 S Myrtle Avenue  
 City, Zip: New Smyrna Beach 32168  
  
 Type: School (9 months or less)  
 Owner: Volusia County School Board  
 Person In Charge: Pam Hughes Phone: (386) 424 2550

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 1/29/2018

Begin Time: 10:50 AM  
 End Time: 11:40 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 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

*C. Leaker*

Client Signature:

*P. Hughes*

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**General Comments**

111.2 F HOT WATER  
34 F, 38 F, 40 F, 36 F REFRIGERATORS  
40 F WALK IN REFRIGERATOR  
200 PPM QUATERNARY SANITIZER AT THE THREE COMPARTMENT SINK AND WIPE DOWN BUCKETS  
143.4 F GROUND BEEF  
146.8 F BEANS  
//  
A LA CARTE CAFE:  
126.1 F HOT WATER  
38 F REFRIGERATOR  
//  
NO VIOLATIONS OBSERVED

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Carolee Leahy (29937)  
Inspector Contact Number: Work: (386) 663-6820 ex.  
Print Client Name:  
Date: 1/29/2018

Inspector Signature:

*C Leahy*

Client Signature:

*P. Hensler*