

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00251
Name of Facility: Ormond Beach Elementary School
Address: 100 Corbin Avenue
City, Zip: Ormond Beach 32174

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

Type: School (more than 9 months)
Owner: The School Board of Volusia County
Person In Charge: Maines, Colleen - The School B Phone: (386) 258-4666

Inspection Information

Purpose: Routine
Inspection Date: 5/30/2018

Begin Time: 09:30 AM
End Time: 11:00 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
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	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:

allt

Client Signature:

C. Maines

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General Comments

No violations observed.

Preparing menu of Hamburgers and Fries, during the time of inspection.

Observed the following conditions, including:

Hot Water from Handwashing Station = 134.4 Deg. F.
Hamburger Patties on Serving Line = 184.6 Deg. F.
Curley French Fries on Serving Line = 158.7 Deg. F.
Milk Box Temperature = 32 Deg. F.
Milk from Box = 35.9 Deg. F.
Hot Holding Reach-In Oven = 205 Deg. F.
Popcorn Chicken (leftover alternative) in Hot Holding = 156.2 Deg. F.
Cold Holding Reach-In Refrigerator = 40 Deg. F.
Cherry Tomatos in Cold Holding = 40.1 Deg. F.
True Temp Refrigerator = 35 Deg. F.
Walk-In Freezer = -8 Deg. F.
3 Compartment Sink NOT in use, but Disinfectant used is DS-10R

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name:
Date: 5/30/2018

Inspector Signature:

Handwritten signature of Andrew Pecaut.

Client Signature:

Handwritten signature of C. James.