

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-02603
Name of Facility: Ormond Beach Middle School
Address: 151 Domicilio Avenue
City, Zip: Ormond Beach 32174

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Vesey, TL - The School Board of Volusia County
Person In Charge: Hayes, K - Volusia County Scho Phone: (386) 676-1250

Inspection Information

Purpose: Routine
Inspection Date: 5/16/2018

Begin Time: 10:43 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 | 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:

Client Signature:

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General Comments

No violations observed.

Notes: Line Food: Beef 140F, Milk 42F, Oven Pizza 207F
Warmers: #474 174F, # 478 bread 163F,
Sani Sink=200ppm, Sani bucket=200ppm,
Refrigeration: Walkin: sauce in pan 37F, Freezer 3F, #224 Dressing=41F, #595 mustard=39F.
Hot Water=126F

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Darren Guffey (31566)
Inspector Contact Number: Work: (386) 547-9289 ex.
Print Client Name:
Date: 5/16/2018

Inspector Signature:

A handwritten signature in black ink, appearing to be "D. Guffey".

Client Signature:

A handwritten signature in black ink, appearing to be "Troy Kest".