

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00254
 Name of Facility: Osceola Elementary
 Address: 100 Osceola Avenue
 City, Zip: Ormond Beach 32176

 Type: School (9 months or less)
 Owner: The School Board of Volusia County
 Person In Charge: Carolyn Barrs Phone: (386) 258-4669

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 12/8/2017

Begin Time: 11:40 AM
 End Time: 12:30 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	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	

General Comments

Cheese pizza serving line HH110, peporoni pizza serving line HH148, corn serving line HH160, cutmelon serving line cold held at 44, Milk walk-in cooler CH 39, Cutmelon reach-in cooler CH 41.

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

Inspector Signature:

Client Signature:

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2 of 2

Violations Comments

Violation #2. Stored temperature
1. Cheese pizza temperature measured at 110 degrees on serving line. Must be above 140 degrees. Reheat to 165 and reserve.
2. Cut melon temperature measured at 44 degrees on serving line. Must be cold held at 41 degrees or below.
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 ice scoop handle in contact with ice at Playmate cooler. Provide ice scoop holder to prevent handle from contacting ice.
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 822-6244 ex.
Print Client Name:
Date: 12/8/2017

Inspector Signature:

Handwritten signature of Gregory Thomas.

Client Signature:

Handwritten signature of the client.