

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00560
Name of Facility: Pathways Elementary School
Address: 2100 Airport Road
City, Zip: Ormond Beach 32174

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School Board of Volusia County
Person In Charge: Hopkin, Anne - The School Boar Phone: (386) 676-5360

Inspection Information

Purpose: Routine
Inspection Date: 3/28/2018

Begin Time: 09:45 AM
End Time: 10:30 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>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION <input checked="" type="checkbox"/> 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</p> <p>PERSONNEL</p>	<p>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 <input checked="" type="checkbox"/> 32. Ice 33. Sewage</p>	<p>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</p>
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General Comments

Chicken friz HH168, milk CH 41, 36
300ppm Quat at 3 comp sink

Email Address(es): aehopkin@volusia.k12.fl.us

Inspector Signature:

Client Signature:

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Violations Comments

Violation #2. Stored temperature
Observed raw shell eggs stored above ready to eat food inside walk-in cooler. Store eggs away from and below ready to eat foods. -CORRECTED ON SITE
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 biofilm on ice chute inside ice machine. Service and clean and sanitize ice machine. Work order has been placed.
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: 3/28/2018

Inspector Signature:

Handwritten signature of Gregory Thomas.

Client Signature:

Handwritten signature of the client.