

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00294  
Name of Facility: Pierson Elementary School  
Address: 116 W 1st Avenue  
City, Zip: Pierson 32180

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

Type: School (more than 9 months)  
Owner: Volusia County School Board  
Person In Charge: Olmstead, Teresa      Phone: (386) 749-6899

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/26/2018

Begin Time: 09:50 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	<input checked="" type="checkbox"/> 33. Sewage	

Inspector Signature:

Client Signature:

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**General Comments**

Note 1: Hot holding: Chicken: 165-172 degrees f., Mash potatoes: 163 degrees, Gravy: 159 degrees f. Cold holding: Juice 26 degrees f., Milk 39 degrees f., Refrigeration temperatures below 39 degrees f., Freezer temperatures below -1 degrees f.  
Note 2: Sanitizer 3 c/s 200 ppm.  
Note 3: Previous violations have been corrected from last routine inspection.

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

**Violations Comments**

Violation #33. Sewage  
Drain field failing for dumpster drainage, tank is being pumped out when full. Tank was full at time of inspection, foul odor noted by exterior entrance to kitchen and dumpster area. Tank must be pumped out when needed until school is permanently closed.  
CODE REFERENCE: Sewage. 64E-11.007(2). There will be an approved sewage disposal system.

Inspection Conducted By: Denise Diaz (29647)  
Inspector Contact Number: Work: (386) 736-5080 ex.  
Print Client Name: Teresa Olmstead  
Date: 4/26/2018

Inspector Signature:

Client Signature: