

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00255  
Name of Facility: Pine Trail Elementary School  
Address: 300 Airport Road  
City, Zip: Ormond Beach 32174

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

Type: School (9 months or less)  
Owner: Kurtz, L - The School Board of Volusia County  
Person In Charge: lisa Mcintire Phone: (386) 258-4672

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/28/2018

Begin Time: 10:30 AM  
End Time: 11:30 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><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> X 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><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> X 22. Refrigeration facilities/Thermometers 23. Sinks X 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 <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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**General Comments**

Chicken friez HH141, milk in TG Lee 9171 cooler 44 and 41 degrees, 3-compartment sink 200 ppm QUAT

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

Inspector Signature:

Client Signature:

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**Violations Comments**

<p>Violation #2. Stored temperature Observed milk in milk cooler near ice machine at 44 degrees. Discontinue use of cooler, move milk to another cooler and have cooler serviced to maintain below 41 degrees. 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).</p>
<p>Violation #22. Refrigeration facilities/Thermometers No thermometer observed in novelty ice cream freezer at serving line. Provide thermometer. CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
<p>Violation #24. Ice storage/Counter-protector Ice scoop observed stored directly on top of ice machine. Scoop must be stored in holder. CORRECTED ON SITE CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.</p>

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.