

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 McNyre Phone: (386) 258-4672

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/4/2017

Begin Time: 10:00 AM  
End Time: 10:55 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></p> <p>X 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b></p> <p>2. Stored temperature</p> <p>3. No further cooking/Rapid cooling</p> <p>4. Thawing</p> <p>5. Raw fruits</p> <p>6. Pork cooking</p> <p>7. Poultry cooking</p> <p>8. Other animal cooking</p> <p>9. Least contact/Reheating</p> <p>10. Food container</p> <p>11. Buffet requirements</p> <p>12. Self-service condiments</p> <p>13. Reservice of food</p> <p>14. Sneeze guards</p> <p>15. Transportation of food</p> <p>16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel</p> <p>18. Cleanliness</p> <p>19. Tobacco use</p> <p>20. Handwashing</p> <p>21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b></p> <p>22. Refrigeration facilities/Thermometers</p> <p>23. Sinks</p> <p>24. Ice storage/Counter-protector</p> <p>25. Ventilation/Storage/Sufficient equipment</p> <p>26. Dishwashing facilities</p> <p>27. Design and fabrication</p> <p>28. Installation and location</p> <p>29. Cleanliness of equipment</p> <p>30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b></p> <p>31. Water supply</p> <p>32. Ice</p> <p>33. Sewage</p>	<p>34. Plumbing</p> <p>35. Toilet facilities</p> <p>36. Handwashing facilities</p> <p>37. Garbage disposal</p> <p>38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b></p> <p>39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <p>40. Temporary food service events</p> <p><b>VENDING MACHINES</b></p> <p>41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b></p> <p>42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b></p> <p>43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b></p> <p>44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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**General Comments**

NOTES;Line Food-milk 41F, Sauce=167F, beans=147F, Cheese sticks 153F,  
Refrigeration-#372 juice=36F, Hobart-Dressing=40F, Walkin Diced ham=41F, Walkin Freezer=5F, Traulson air 10F.  
Warmer -sauce=178F, Sani Sink 300ppm, Sani Spray=400ppm

Email Address(es): jaodell@volusia.k12.fl.us;  
ldkurtz@volusia.k12.fl.us

**Violations Comments**

Violation #1. Sources, etc.  
Two large Diced Pear cans were severely dented on the sides and lip. Do not serve food from severely dented cans. Corrections made during inspection.  
Cans dumped into trash.  
CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Inspection Conducted By: Darren Guffey (31566)  
Inspector Contact Number: Work: (386) 547-9289 ex.  
Print Client Name:  
Date: 12/4/2017

Inspector Signature:

Handwritten signature of the inspector, Darren Guffey.

Client Signature:

Handwritten signature of the client, Lisa M. [unclear].