

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-01689
Name of Facility: Riverview Learning Center
Address: 801 Wild Olive Avenue N
City, Zip: Daytona Beach 32118

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

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Karen Kuchinskas Phone: (386) 258-4673

Inspection Information

Purpose: Routine
Inspection Date: 9/25/2017

Begin Time: 11:00 AM
End Time: 11:45 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	X 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	X 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	33. Sewage	

Inspector Signature:

Christine Quinn

Client Signature:

Karen Kuchinskas

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



2 of 2

General Comments

Food is prepared at Ortona Elementary and is transported to this facility and hotheld. Food is not stored at this facility, everything is delivered.
Reach-in fridge: Milk CH 40F
Hotbox: Chicken Nuggets HH 153F
Bucket sanitizer: 200ppm QA.

Email Address(es): jwrockwo@volusia.k12.fl.us;
tlvessey@volusia.k12.fl.us

Violations Comments

Violation #29. Cleanliness of equipment
Observed microwave with food debris. Clean microwave.
Corrected at time of inspection.
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #38. Vermin control
Observed vermin bait trap full of dead bugs. Replace bait trap.
Corrected at time of inspection
CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Inspection Conducted By: Christina Quinn (61037)
Inspector Contact Number: Work: (386) 274-0500 ex. 0702
Print Client Name: Karen Kuchinskas
Date: 9/25/2017

Inspector Signature:

Christina Quinn

Client Signature:

Karen Kuchinskas