

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00266
 Name of Facility: Spruce Creek High School-Cafeteria
 Address: 801 Taylor Road
 City, Zip: Port Orange 32127

 Type: School (9 months or less)
 Owner: Volusia County School Board
 Person In Charge: Carie Starkey Phone: (386) 322-6272

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

Inspection Information

Purpose: Routine
 Inspection Date: 5/17/2018

Begin Time: 11:35 AM
 End Time: 01:20 PM

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	X 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	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	X 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:

C Leahy

Client Signature:

Carie Starkey

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General Comments

109.2 F HOT WATER
38 F, 38 F, 32 F REFRIGERATORS
38 F WALK IN REFRIGERATOR
200 PPM QUATERNARY SANITIZER AT THREE COMPARTMENT SINK AND WIPE DOWN BUCKET
159.7 F CHICKEN
146.2 F CORN AND BEANS
35.3 F MILK
SNACK BAR:
104.3 F HOT WATER
38 F, 34 F REFRIGERATORS

Email Address(es): castarke@volusia.k12.fl.us;
tlvesey@volusia.k12.fl.us

Violations Comments

Violation #20. Handwashing

Did not observe a paper towel dispenser along with a trash can at the hand sink in the snack bar room. Please install a paper towel dispenser and maintain a waste can by the hand sink.

CODE REFERENCE: Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Violation #24. Ice storage/Counter-protector

Observed residue inside the ice machine. Please clean the ice machine thoroughly.

CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Violation #29. Cleanliness of equipment

Observed residue inside and outside on refrigerator in the snack bar room. The gaskets to this refrigerator need to be cleaned or replaced. Please clean this refrigerator thoroughly.

Observed residue on the slicer. Please clean the slicer thoroughly.

Observed residue on the kitchen tables and shelving. Please clean all tables and shelving thoroughly.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #39. Other facilities and operations

Observed significant residue on the floor of the dry storage room. Please clean this floor thoroughly.

Observed residue on the kitchen floor of the oven area. Please clean the kitchen floor thoroughly.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspector Signature:

C Leahy

Client Signature:

Carla A. Stankov

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Inspection Conducted By: Carolee Leahy (29937)
Inspector Contact Number: Work: (386) 663-6820 ex.
Print Client Name:
Date: 5/17/2018

Inspector Signature:

C Leahy

Client Signature:

Carolee Leahy