

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00256  
Name of Facility: Seabreeze HS Cafeteria/Crab Shack  
Address: 2700 Oleander N 3  
City, Zip: Daytona Beach 32118  
  
Type: School (9 months or less)  
Owner: The School Board of Volusia County  
Person In Charge: Donna Kern Phone: (386) 258-4674

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/9/2018

Begin Time: 10:44 AM  
End Time: 12:00 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
X 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	33. Sewage	

Inspector Signature:

Client Signature:

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**General Comments**

Hamburgers cooking temp 178, rice HH205, Chicken 170HH, Broc HH185, Corn HH165, milk CH 38  
3-comp sink QUAT 200ppm  
Email Address(es): dskern@volusia.k12.fl.us;

**Violations Comments**

Violation #2. Stored temperature  
1. Observed condensation dripping and forming ice under unit in walk in freezer. Repair unit to stop condensation.  
2. Measured temperature of milk cold held at serving line at 43 degrees. 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).

Inspection Conducted By: Gregory Thomas (29686)  
Inspector Contact Number: Work: (386) 822-6244 ex.  
Print Client Name:  
Date: 1/9/2018

Inspector Signature:

Handwritten signature of Gregory Thomas.

Client Signature:

Handwritten signature of Donna Kern.