

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



Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00268
 Name of Facility: Turie T Small Elementary
 Address: 800 S St
 City, Zip: Daytona Beach 32114

 Type: School (9 months or less)
 Owner: The School Board of Volusia County
 Person In Charge: Rhonda Rece Phone: (386) 734-7190

Correct By: None
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 5/4/2018

Begin Time: 10:30 AM
 End Time: 01:15 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 1. Sources, etc. FOOD PROTECTION 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 PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 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 SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Aulet

Client Signature:

Rhonda Rece

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General Comments

Observed the following Hot Holding, including:

Cheese Pizza = 155 Deg. F.
Mash Potato = 160 Deg. F.
Corn = 152 Deg. F.

Observed the following Cold Holding, including:

Cantalope = 40 Deg. F.
Tomatos = 34.5 Deg. F.
Chocolate Milk = 38.4 Deg. F.
Apple Juice (serving line) = 39.9 Deg. F.
Orange Juice (from standing fridge) = 29.0 Deg. F.

Observed the following Cold Storage, including:

Standing Refridgerator = 36 Deg. F.
Walk-In Refridgerator = 34 Deg. F.
Walk-In Freezer = -4 Deg. F.

Observed the following preparation method:

Pizza came from Walk-In Freezer storage and directly into the oven; from the oven into Hot Holding; and from Hot Holding onto serving line, where it was served immediately.

Observed the following, during dishwashing operations, with a Three Compartment Sink, including:

Wash Temperatures = 124 Deg. F.
Rinse Temperatures = 123.4 Deg. F.
Sanitizer (DS-10R) Quarternary Ammonia Concentration = 200 PPM

No violations observed.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name: Rhonda Rece
Date: 5/4/2018

Inspector Signature:

Client Signature: