

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



1 of 2

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) 239-6340

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

Inspection Information

Purpose: Routine
 Inspection Date: 12/12/2017

Begin Time: 12:15 PM
 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	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	X 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	X 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:

Ray Thomas

Client Signature:

Rhonda Rece

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General Comments

Sanitizer spray bottle 250ppm QUAT
Sanitizer 3 comp sink 250ppm QUAT
corn HH198
red sauce HH150
Milk CH39 and 38

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

Violations Comments

Violation #27. Design and fabrication
Observed worn blade and gear on can opener near rear exit door. Replace gear and blade.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #30. Methods of washing
Observed wet wiping cloth stored on food prep table. Wet wiping cloths must be stored in buckets of solution when not in use.
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 822-6244 ex.
Print Client Name:
Date: 12/12/2017

Inspector Signature:

Gregory Thomas

Client Signature:

Rhonda Rece