

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00298
Name of Facility: Taylor Jr/Sr High
Address: 100 E Washington Avenue
City, Zip: Pierson 32180

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

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: Gail Tylek Phone: (386) 749-6899

Inspection Information

Purpose: Routine
Inspection Date: 7/6/2017

Begin Time: 07:10 AM
End Time: 08:40 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 | X 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 | |

General Comments

Note 1: Cold holding temperatures: Milk 37 degrees F., expiration July 11; Juice 40 degrees f., Refrigeration temperatures below 40 degrees f., Freezer temperatures below 0 degrees f.
Note 2: Sanitizer 3 c/s 200 ppm.

Email Address(es): bllane@volusia.k12.fl.us

Inspector Signature:

Client Signature:

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



2 of 2

Violations Comments

| |
|---|
| <p>Violation #29. Cleanliness of equipment 1. Observed mold like residue on DeConna Desert Freezer in kitchen, clean check seals. 2. Observed mold like residue on gaskets for all refrigeration units in kitchen and serving lines, clean. CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.</p> |
| <p>Violation #38. Vermin control 1. Observed dead insects in monitoring stations under equipment, change monitoring stations and treat areas. 2. Observed dead insects in light shields throughout kitchen, clean. 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.</p> |
| <p>Violation #39. Other facilities and operations Observed dust like residue on surfaces of vent covers in front of walk in refrigeration and freezer, clean. 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.</p> |

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name: Gail Tylek
Date: 7/6/2017

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of Gail Tylek.