

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00259
Name of Facility: Campbell Middle School Cafeteria
Address: 625 Keech Street S
City, Zip: Daytona Beach 32114

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

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Patricia Rankin Phone: (386) 734-7190
PIC Email: prankin@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/27/2018

Begin Time: 11:00 AM
End Time: 12:30 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	X 36. Handwashing facilities
2. Stored temperature	20. Handwashing	X 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
X 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:

Hand Rankin/Allert

Client Signature:

P. Rankin

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General Comments

Observed four (4) violations (13, 27, 36 & 37) during lunch service to 6th grade lunch.

The following observations were made, including:

Handwashing sink = 78.8 Deg. F.

Pizza (from serving line) = 170 Deg. F.

Pizza (from hot holding) = 164 Def. F.

Spaghetti (from serving line) = 156 Deg. F.

Traulson (#2) 3-door reach-in refrigerator = 46 Deg. F.

-tomato = 46 Deg. F. (prepared less than 1 hour prior)

-@ 7am Traulson refrigerator (#2) = 32 Deg. F. (from Kitchen manager's log)

Traulson (#1) 3-door reach-in refrigerator = 40 Deg. F.

-tomato sauce = 40 Deg. F.

Walk- in refrigerator = 40 Deg. F.

-Milk= 39.2 Deg. F.

Three compartment sink

-wash = 103.4 Deg. F. (using Premium Pot & Pan detergent)

-rinse = 107.9 Deg. F.

-Sanitize = 82.0 Deg. F., @200 ppm (using DQ-10R sanitizer, verified by QAC-QR test strips on site)

Milk box = 40 Deg. F.

Milk = 40.9 Deg. F.

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

prankin@volusia.k12.fl.us;

jlpicott@volusia.k12.fl.us;

Inspector Signature:

Hank Pink/Allert

Client Signature:

V. Hanlin

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Violations Comments

<p>Violation #13. Reservice of food</p> <p>Observed tomato sauce in an unlabeled container in Traulson 3-door reach in refrigerator (#1). Food must be stored in a properly labeled container.</p> <p>CODE REFERENCE: Reservice of Food. 64E-11.004(18)(15). Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 7 calendar days.</p>
<p>Violation #27. Design and fabrication</p> <p>Observed missing section of plastic freezer curtain. Repair / replace freezer curtain for proper insulation, when door is open.</p> <p>CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.</p>
<p>Violation #36. Handwashing facilities</p> <p>Observed no hot water in either handwashing facilities within the kitchen, nor within the employee restroom. Make hot water available to all handwashing sinks.</p> <p>CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.</p>
<p>Violation #37. Garbage disposal</p> <p>Observed multiple open dumpster lids, dumpsters were also over filled. Close lids when not in use and do not overfill.</p> <p>CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.</p>

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name: Patricia Rankin
Date: 9/27/2018

Inspector Signature:

Handwritten signature of Andrew Pecaut

Client Signature:

Handwritten signature of Patricia Rankin