

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00300  
Name of Facility: Deltona High School  
Address: 100 Wolf Pack Run  
City, Zip: Deltona 32725

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

Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: Cathy Knowles Phone: (386) 575-4153  
PIC Email: clknowle@volusia.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/11/2018

Begin Time: 09:35 AM  
End Time: 11:00 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**

- |   |   |   |
|---|---|---|
| <p><b>FOOD SUPPLIES</b><br/>1. Sources, etc.</p> <p><b>FOOD PROTECTION</b><br/>2. Stored temperature<br/>3. No further cooking/Rapid cooling<br/>4. Thawing<br/>5. Raw fruits<br/>6. Pork cooking<br/>7. Poultry cooking<br/>8. Other animal cooking<br/>9. Least contact/Reheating<br/>10. Food container<br/>11. Buffet requirements<br/>12. Self-service condiments<br/>13. Reservice of food<br/>14. Sneeze guards<br/>15. Transportation of food<br/>16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p> | <p>17. Exclusion of personnel<br/>18. Cleanliness<br/>19. Tobacco use<br/>20. Handwashing<br/>21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b><br/>22. Refrigeration facilities/Thermometers<br/>23. Sinks<br/>24. Ice storage/Counter-protector<br/>25. Ventilation/Storage/Sufficient equipment<br/>26. Dishwashing facilities<br/>X 27. Design and fabrication<br/>28. Installation and location<br/>29. Cleanliness of equipment<br/>30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b><br/>31. Water supply<br/>32. Ice<br/>33. Sewage</p> | <p>34. Plumbing<br/>35. Toilet facilities<br/>36. Handwashing facilities<br/>37. Garbage disposal<br/>X 38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b><br/>39. Other facilities and operations<br/><b>TEMPORARY FOOD SERVICE EVENTS</b><br/>40. Temporary food service events<br/><b>VENDING MACHINES</b><br/>41. Vending machines<br/><b>MANAGER CERTIFICATION</b><br/>42. Manager certification<br/><b>CERTIFICATES AND FEES</b><br/>43. Certificates and fees<br/><b>INSPECTION/ENFORCEMENT</b><br/>44. Inspection/Enforcement</p> |
|---|---|---|

Inspector Signature:

Client Signature:

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### General Comments

Note 1: Hot holding: Pizza 159-174 degrees f., Fries 148-159 degrees f., Beans 172-190 degrees f., Taco beef 168-189 degrees f., Cheese 148-172 degrees f., Cold holding: Salad 38-40 degrees f., Juice 26-30 degrees f., Milk 37-39 degrees f., Refrigeration temperatures 37-40 degrees f., Freezer temperatures -3 to -1 degrees f.  
Note 2: Sanitizer solution 200 ppm, Sanitizer 3 c/s 200ppm.

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

### Violations Comments

Violation #27. Design and fabrication  
Observed broken seals and condensation in ceiling and walls of walk in refrigeration and walk in freezer. Reseal all panels of walk in refrigeration and walk in freezer.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #38. Vermin control

1. Observed full monitoring stations under serving lines, replace if needed treat areas for roaches.

2. Observed roach excrement on electrical outlets under hot plate cabinets, clean area and seal crevices around outlets in cabinets in serving lines.

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.

Inspection Conducted By: Denise Diaz (29647)  
Inspector Contact Number: Work: (386) 736-5080 ex.  
Print Client Name:  
Date: 9/11/2018

Inspector Signature:

Client Signature: