

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00289  
Name of Facility: Enterprise Elementary School  
Address: 211 Main Street  
City, Zip: Enterprise 32725

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

Type: School (more than 9 months)  
Owner: Volusia County School Board  
Person In Charge: Ferrato, Holly Phone: (386) 575-4135  
PIC Email: hmferrat@volusia.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/5/2018

Begin Time: 11:05 AM  
End Time: 12:10 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**

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

Client Signature:

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**General Comments**

Note 1; Hot holding: Curley fries 145 degrees f., Hamburger 149 degrees f., Corn and green beans: 148 degrees f., Cold holding: Celery 40 degrees f., Juice 29 degrees f., Milk 39 degrees f., Refrigeration temperatures below 40 degrees f., Freezer temperatures below -2 degrees f.  
Note 2: Sanitizer 200 ppm

No violations at time of inspection.

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Denise Diaz (29647)  
Inspector Contact Number: Work: (386) 736-5080 ex.  
Print Client Name:  
Date: 9/5/2018

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of the client.