

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00261
Name of Facility: Mainland High School Cafeteria
Address: 1225 Intl Spdwy Boulevard W
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: Carmela Norman Phone: (386) 538-4669 Ext. 54599
PIC Email: flatony@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/7/2018

Begin Time: 09:30 AM
End Time: 11:30 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>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION <input checked="" type="checkbox"/> 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>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS 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>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities <input checked="" type="checkbox"/> 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

Observed two (2) violations (#'s 2 & 36).

Observed the following conditions during Lunch meal preparation, including:

Hot Holding:

Mini Corn Dogs from Oven = 166.6 Deg. F.
Pizza in Hot Holding = 182.5 Deg. F.
Baked Beans from Oven = 182 Deg. F.
Broccoli and Cheese = 184 Deg. F.

Cold Holding:

Fruit & Yogurt Parfe = 29.3 Deg. F.
Popcorn Chicken & Cheese Salad = 48.2 Deg. F.
Pizza (In Fridge) = 38.4 Deg. F.
Orange Chicken (In Fridge) = 36.3 Deg. F.

Observed the following storage & cleaning equipment conditions, including:

Holding Refrigerator = 33 Deg. F.
Walk-In Freezer = -3 Deg. F.
Walk-In Refrigerator = 36 Deg. F.
H2O @ Hand Washing Station = 116.2 Deg. F.
Dish Washing Sink = 112.4 Deg. F.
Rinse Sink = 106.8 Deg. F.
Sanitizer Sink = 82.2 Deg. F. using DS-10R @ 200 PPM

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Violations Comments

Violation #2. Stored temperature

Observed cold holding violations for salads on serving line, including: Today's Popcorn Chicken and Cheese Salad = 48.2 Deg. F.; and Yesterday's Turkey and Cheese Salad = 42.2 Deg. F. This was due to improper (paper) trays being used, which limited thermal conductivity while on serving line in cold case. Insure that prepped salads are using properly cooled ingredients, minimize time between preparation and serving, and utilize plastic salad containers for proper cold case chilling. Be sure to monitor temperature of all foods when located on serving lines.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #36. Handwashing facilities

Observed obstacles in or around two (2) handwashing stations, including: South West station (nearest office and back) had racks of trays and a thermos cooler in front of it, as well as a spray nozzle lodged behind the faucet. North West station (nearest office and dining room) had a metal pitcher in it. Handwashing facilities may be used for HANDWASHING ONLY and must not be obstructed, or otherwise inhibit ease of employee access.

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name: Gail Ensor
Date: 9/7/2018

Inspector Signature:

allt

Client Signature:

Christina Mena