

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00291
Name of Facility: Louise McInnis Elementary
Address: 5175 N Hwy 17
City, Zip: De Leon Springs 32130

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

Type: School (more than 9 months)
Owner: Volusia County School Board
Person In Charge: Diane Calderon Phone: (386) 943-6384

Inspection Information

Purpose: Routine
Inspection Date: 7/17/2018

Begin Time: 09:40 AM
End Time: 10:35 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 | 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 |
| 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:

Client Signature:

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General Comments

Note 1: Hot holding: chicken nuggets 155 degrees f., Green Beans: 149 degrees f., Cold holding: juice 26°f, Milk 37°f, Refrigeration temperatures below 37° f, Freezer temperatures below -13 ° f.
Note 2: Sanitizer 3c\5 200ppm.
Note 3: Violations for Walk in refrigeration unit and freezer must be corrected by next routine inspection.

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

Violations Comments

Violation #27. Design and fabrication

1. Observed ice buildup on bottom of door of exterior part of door in walk in freezer, bottom seal of door in disrepair replace. (Second Notice)
2. Safety latch for walk in refrigeration unit door broken, must be repaired.

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

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name: Diane Calderon
Date: 7/17/2018

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of Diane Calderon.