

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00276  
Name of Facility: New Smyrna Beach Middle School  
Address: 1200 S Myrtle Avenue  
City, Zip: New Smyrna Beach 32168  
  
Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: Krista Hayes Phone: (386) 424-2550  
PIC Email: klhayes@volusia.k12.fl.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:00 AM
Inspection Date: 4/22/2019	Number of Repeat Violations (1-57 R): 0	End Time: 12:20 PM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

Marking Key: *IN*=the act or item was observed to be in compliance; *OUT*=the act or item was observed to be out of compliance; *NO*=the act or item was not observed to be occurring at the time of inspection; *NA*=the act or item is not performed by the facility; *COS*=violation corrected on site; *R*=repeat violation from previous inspection

**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN* 1. Demonstration of Knowledge/Training
- IN* 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN* 3. Knowledge, responsibilities and reporting
- IN* 4. Proper use of restriction and exclusion
- IN* 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- IN* 6. Proper eating, tasting, drinking, or tobacco use
- IN* 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN* 8. Hands clean & properly washed
- IN* 9. No bare hand contact with RTE food
- IN* 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN* 11. Food obtained from approved source
- IN* 12. Food received at proper temperature
- IN* 13. Food in good condition, safe, & unadulterated
- NA* 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN* 15. Food separated & protected; Single-use gloves

- IN* 16. Food-contact surfaces; cleaned & sanitized

- IN* 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN* 18. Cooking time & temperatures
- IN* 19. Reheating procedures for hot holding
- IN* 20. Cooling time and temperature
- IN* 21. Hot holding temperatures
- IN* 22. Cold holding temperatures
- IN* 23. Date marking and disposition
- NA* 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA* 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA* 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA* 27. Food additives: approved & properly used
- IN* 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA* 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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### Good Retail Practices

#### SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

#### FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

#### FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

#### PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

#### PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

#### UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

#### PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

### Violations Comments

No Violation Comments Available

### General Comments

105.8 F hot water  
38 F, 34 F, 38 F, 36 F refrigerators  
38 F walk in refrigerator  
200 ppm quaternary sanitizer at three compartment sink and wipe down buckets  
179.3 F pork  
145.7 F peas  
152.3 F pizza  
34.0 F milk  
39.7 F milk delivered at time of inspection  
//  
No violations observed

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

Inspector Signature:

Client Signature:

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Inspection Conducted By: Carolee Leahy (29937)  
Inspector Contact Number: Work: (386) 663-6820 ex.  
Print Client Name:  
Date: 4/22/2019

Inspector Signature:

*C Leahy*

Client Signature:

*K Hayes*

Form Number: DH 4023 03/18

64-48-00276 New Smyrna Beach Middle School