

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



1 of 2

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

Correct By: Next Inspection
Re-Inspection Date: None

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
Inspection Date: 9/10/2018

Begin Time: 11:30 AM
End Time: 12:45 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>FOOD SUPPLIES
1. Sources, etc.</p> <p>FOOD PROTECTION
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>X 17. Exclusion of personnel
18. Cleanliness
19. Tobacco use
20. Handwashing
21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS</p> <p>X 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
X 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> |
|---|--|---|

Inspector Signature:

C Leamy

Client Signature:

K Hayes

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



2 of 2

General Comments

113.3 F HOT WATER
34 F, 40 F, 36 F REFRIGERATORS
38 F WALK IN REFRIGERATOR
200 PPM QUATERNARY SANITIZER AT THE THREE COMPARTMENT SINK AND WIPE DOWN BUCKETS
149.8 F CHICKEN
170.4 F RICE
37.9 F MILK
//
A LA CARTE CAFE:

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

Violations Comments

Violation #17. Exclusion of personnel
Observed non kitchen personnel entering the kitchen and obtaining ice from the ice machine without first washing hands.
Only allow kitchen employees to obtain the ice from the ice machine. Also do not allow non kitchen personnel from entering the kitchen.
CODE REFERENCE: Exclusion of Personnel. 64E-11.005(1); 64E-11.004(22). No person with a communicable disease that can be transmitted through normal food operations will work in the food prep area. Notify the department in the event of an emergency occurrence that may contaminate the food.

Violation #22. Refrigeration facilities/Thermometers
Behind the serving line, observed refrigerator temperature at 60 F. Repair or replace this refrigerator.
Do not use this refrigerator until the refrigerator can maintain 41F or below during operation.
CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #36. Handwashing facilities
Did not observe a soap dispenser, paper towel dispenser, and waste can at the new hand sink located in the middle serving line. Please install and maintain these items.
Also did not observe a paper towel dispenser at the snack bar. Please install and maintain a paper towel dispenser at this hand sink.
CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Carolee Leahy (29937)
Inspector Contact Number: Work: (386) 663-6820 ex.
Print Client Name:
Date: 9/10/2018

Inspector Signature:

C Leahy

Client Signature:

KHayes