

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-02603
Name of Facility: Ormond Beach Middle School
Address: 151 Domicilio Avenue
City, Zip: Ormond Beach 32174

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

Type: School (9 months or less)
Owner: Vesey, TL - The School Board of Volusia County
Person In Charge: Curtin, Pat - Volusia County Schools Phone: (386) 258-4667
PIC Email: pmcurtin@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/18/2018

Begin Time: 10:00 AM
End Time: 12:30 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

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	X 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	X 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	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:

[Handwritten Signature]

Client Signature:

Pat Curtin

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General Comments

Observed two (2) violations (i.e. 37 and 39).

Handwashing Station Water Temperature = 127.8 Deg. F.

Inspection conducted while kitchen was operating in preparation and service of food menu items, including:

Pizza = 172.3 Deg. F.
Nachos with Queso, including: Meat = 164.7 Deg. F. and Cheese = 152.2 Deg. F.
Salad with Tomato = 36.8 Deg. F., and Turkey = 33.4 Deg. F.
(Victory Reach-In Cold Holding = 40 Deg. F.)
Peanut Butter & Jelly Sandwich = 40.8 Deg. F.
Milk = 37.5 Deg. F. from Milk Box (In Use) = 48 Deg. F.

Preparing Peach Crisp at Room Temperature with the following ingredients, including: Canned Peaches, Oats, Brown Sugar, and Butter for less than two (<2 hrs), before being baked in the Oven to final temp = 165 Deg. F.

Walk-In Refrigerator = 36 Deg. F.
Salsa Opened 09/14/18, and used this AM = 40.8 Deg. F.
Eggs from Breakfast 09/18/18 = 39.9 Deg. F.

Walk-In Freezer = 7 Deg. F.
Frozen Pizzas being stored for cooking

Three (3) Compartment Sink in use, as follows:
Wash = 103.4 Deg. F. using Premium Pot and Pan Detergent
Rinse = 101.2 Deg. F.
Sanitize = 83.1 Deg. F. using DS-10R @ 200 PPM, verified using in house QAC QR Test Strips

No other violations observed.

Email Address(es): tlvesey@volusia.k12.fl.us;
pmcurtin@volusia.k12.fl.us

Violations Comments

Violation #37. Garbage disposal

Observed open lids on one (1) of three (3) outside garbage bins. Keep lids closed on all garbage containers, when not in use.

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations

Observed ice/condensation build up on floor of Walk-In Freezer near door. Remove ice build up.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

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:
Date: 9/18/2018

Inspector Signature:

Andrew Pecaut

Client Signature:

Pat Carter