

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00270
Name of Facility: Palm Terrace Elementary
Address: 1825 Dunn Avenue
City, Zip: Daytona Beach 32114

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School Board of Volusia County
Person In Charge: Teresa Anayas Phone: (407) 580-4686
PIC Email: mfanayas@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/27/2018

Begin Time: 09:30 AM
End Time: 11:00 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	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	X 22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	X 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 of Hannah Danks

Client Signature:

Handwritten signature

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General Comments

Observed three (3) violations (#'s 22, 24, 37) while kitchen preparing for lunch.

Inspection observation include;

Handwashing stations = 116.2 Deg. F.

Three compartment sink (in use), including

-wash = 103.8 Deg. F., using premium pot & pan detergent

-rinse = 100.0 Deg. F.

-sanitize = 94.2 Deg. F., using DS-10R @ 200 ppm, verified using QAC QR test strips, located on site

Queso (out of oven) = 183.9 Deg. F.

Taco meat = 162.7 Deg. F. (from serving line)

Taco meat - 185.7 Deg. F. (from oven)

Melons = 39.5 (cold holding)

Milk box = 34 Deg. F.

Milk from box = 36.8 Deg. F.

Hobart 3-Door reach-in refrigerator (#1) = 38.3 Deg. F., (#2) = 39.4 Deg. F.

Hobart 6- Door reach-in Refrigerator = 38.0 Deg. F.

-salad dressing (from 6-door Hobart) = 36.1 Deg. F.

Traulson 3-Door freezer = 3 Deg. F.

Contential freezer = 3 Deg. F.

Walk-in Refrigerator = 38. 0 Deg. F.

-Milk from walk-in refrigerator = 39.5 Deg. F.

-Tomato from walk in refrigerator = 39.0 Deg. F.

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

tlvesey@volusia.k12.fl.us;

mfanayas@volusia.k12.us

Inspector Signature:

Handwritten signature of Hannah Dinkley

Client Signature:

Handwritten signature

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Violations Comments

<p>Violation #22. Refrigeration facilities/Thermometers</p> <p>Observed ice condensation from the walk-in freezer, accumulating ice on stored food. Remove ice from walk-in freezer. CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
<p>Violation #24. Ice storage/Counter-protector</p> <p>Observed ice scoop stored on top of ice machine, without protective layer. Store ice scoop on sanitizable bucket / tray. CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.</p>
<p>Violation #37. Garbage disposal</p> <p>Observed the following conditions in garbage area, including;</p> <ul style="list-style-type: none">-Open trash can lid-missing plug on recycling bin-large garbage items found under tree (desk, chalk board, shelves, chair, mop bucket)-miscellaneous debris around garbage can areas <p>Close trash can lid, when not in use. Replace plug on dumpster. Remove all items found on ground, clean other smaller debris from area. 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.</p>

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name: Trish Zatalava
Date: 9/27/2018

Inspector Signature:

Handwritten signature of Andrew Pecaut

Client Signature:

Handwritten signature of Trish Zatalava