

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00306
Name of Facility: Pine Ridge High School
Address: 926 Howland Boulevard
City, Zip: Deltona 32725

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Volusia County School Board
Person In Charge: McGinnity-Hall, Christine - Ch Phone: (386) 328-6800
PIC Email: cmmcginn@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/6/2018

Begin Time: 11:00 AM
End Time: 12:00 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	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	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 148-159 degrees f., Pizza 156-162 degrees f., Fries 146-155 degrees f., Cold Holding: Pineapple 39 degrees f., pears 39 degrees f., Salad 38 degrees f., Milk 37-39 degrees f., Juice 29-32 degrees f., Hamburgers 38 degrees f., Refrigeration temperature range 37-39 degrees f., Freezer temperature below -4 to -2 degrees f.
Note 2: Sanitizer solution 200 ppm., Sanitizer 3 c/s 200 ppm.

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

Violations Comments

Violation #27. Design and fabrication

Observed ice buildup on corner of walk in unit 01-029G South wall, check seal between walk in freezer 01-029H and 01-029G.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #39. Other facilities and operations

Observed water damaged ceiling tiles by entrance to restroom and managers office, replace and check roof for leaks.
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.

Inspection Conducted By: Denise Diaz (29647)
Inspector Contact Number: Work: (386) 736-5080 ex.
Print Client Name:
Date: 9/6/2018

Inspector Signature:

Client Signature: