

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00255  
Name of Facility: Pine Trail Elementary School  
Address: 300 Airport Road  
City, Zip: Ormond Beach 32174

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

Type: School (more than 9 months)  
Owner: Kurtz, L - The School Board of Volusia County  
Person In Charge: Lisa McIntyre Phone: (386) 258-4672  
PIC Email: Lmmcinty@volusia.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/5/2018

Begin Time: 08:30 AM  
End Time: 10:30 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**

|   |   |  |
|---|---|--|
| <p><b>FOOD SUPPLIES</b><br/>1. Sources, etc.</p> <p><b>FOOD PROTECTION</b><br/>2. Stored temperature<br/>3. No further cooking/Rapid cooling<br/>4. Thawing<br/>5. Raw fruits<br/>6. Pork cooking<br/>7. Poultry cooking<br/>8. Other animal cooking<br/>9. Least contact/Reheating<br/>10. Food container<br/>11. Buffet requirements<br/>12. Self-service condiments<br/>13. Reservice of food<br/>14. Sneeze guards<br/>15. Transportation of food<br/>16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p> | <p>17. Exclusion of personnel<br/>18. Cleanliness<br/>19. Tobacco use<br/>20. Handwashing<br/>21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b><br/>22. Refrigeration facilities/Thermometers<br/>23. Sinks<br/>24. Ice storage/Counter-protector<br/>25. Ventilation/Storage/Sufficient equipment<br/>26. Dishwashing facilities<br/>27. Design and fabrication<br/>28. Installation and location<br/>29. Cleanliness of equipment<br/>30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b><br/>31. Water supply<br/>32. Ice<br/>33. Sewage</p> | <p>34. Plumbing<br/>35. Toilet facilities<br/>36. Handwashing facilities<br/>37. Garbage disposal<br/>38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b><br/>39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b><br/>40. Temporary food service events</p> <p><b>VENDING MACHINES</b><br/>41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b><br/>42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b><br/>43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b><br/>44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

*Alut*

Client Signature:

*Lisa McIntyre*

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### General Comments

No violations observed.

Inspection conducted during lunch prep. The following conditions were observed, including:

Hot Water From Hand Washing Sink = 118.4 Deg. F.

Menu included the following, including:

Hamburger from Frozen to Baked at 350 Deg. F. = 190 Deg. F.

Spiral Fries from Frozen to Baked at 425 Deg. F. = 180 Deg. F.

Salads with Popcorn Chicken = 36.4 Deg. F.

Salads with Ham = 36.8 Deg. F.

Tomatos (from prepped salad) = 37.7 Deg. F.

Cheese (from prepped salad) = 38.8 Deg. F.

Holding Refridgerator Temp = 33 Deg. F.

Milk Refrigerator = 38 Deg. F.

Milk in Milk Refrigerator = 40.4 Deg. F.

Walk-In Refrigerator = 41 Deg. F.

Milk from Walk-In Refrigerator = 39 Deg. F.

Walk-In Freezer = 3 Deg. F.

Three (3) Compartment Sink:

Wash = 107.9 Deg. F.

Rinse = 106.3 Deg. F.

Sanitize with DS-10R @ 200 PPM

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

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TLVesey@volusia.k12.fl.us;

aagarris@volusia.k12.fl.us

### Violations Comments

No Violation Comments Available

Inspection Conducted By: Andrew Pecaut (80109)  
Inspector Contact Number: Work: (386) 274-0694 ex.  
Print Client Name:  
Date: 9/5/2018

Inspector Signature:

Client Signature: