

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-02340
Name of Facility: Pride Elementary School
Address: 1100 Learning Lane
City, Zip: Deltona 32738

Correct By: None
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Volusia County School Board
Person In Charge: Sack, Marjorie Phone: (407) 268-9207
PIC Email: mrsack@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/6/2018

Begin Time: 08:30 AM
End Time: 09:50 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 | 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 | 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:

Client Signature:

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General Comments

Note 1: Hot holding: Chicken patties 172 degrees f., Curley fries 159 degrees f., Sweet potatoe fries 160 degrees f., Cold holding: Salad 39 degrees f., Milk 38 degrees f., Juice 29 degrees f., fruit cocktail 40 degrees f., Refrigeration temperatures below 40 degrees f., Freezer temperatures below -1 degrees f.

Note 2: Sanitizer 3 c/s 200 ppm.

No apparent violations at time of inspection.

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

Violations Comments

No Violation Comments Available

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

Inspector Signature:

Handwritten signature of the inspector, Denise Diaz.

Client Signature:

Handwritten signature of the client.