

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-02286  
Name of Facility: River Springs Middle School  
Address: 900 W Ohio Avenue  
City, Zip: Orange City 32763

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

Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: Jacquetta Hill Phone: (386) 968-0011  
PIC Email: jahill@volusia.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/23/2018

Begin Time: 11:25 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**

|   |   |  |
|---|---|--|
| <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:

Client Signature:

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



2 of 2

**General Comments**

Note 1: Hot holding: Chicken pattie: 162-170 degrees f., Pizza 159 degrees f., Sweet potatoe fries: 159-171 degrees f., Corn and Green Beans 158-166 degrees f. Cold holding: Milk 39 degrees f., Juice 36 degrees f. Refrigeration temperature range 36-39 degrees f., Freezer temperature range -3 to -1 degrees f.,

Note 2: Sanitizer solution 200 ppm, Sanitizer 3 c/s 200 ppm.

No violations at time of inspection.

Email Address(es): jahill@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: 8/23/2018

Inspector Signature:

Handwritten signature of the inspector, Denise Diaz.

Client Signature:

Handwritten signature of the client, Jacques.