

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00256
Name of Facility: Seabreeze HS Cafeteria/Crab Shack
Address: 2700 Oleander N 3
City, Zip: Daytona Beach 32118

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

Type: School (9 months or less)
Owner: The School Board of Volusia County
Person In Charge: Donna Kern Phone: (386) 734-7190
PIC Email: dskern@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/25/2018

Begin Time: 12:30 PM
End Time: 01:30 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>FOOD SUPPLIES
1. Sources, etc.</p> <p>FOOD PROTECTION
2. Stored temperature
3. No further cooking/Rapid cooling
4. Thawing
5. Raw fruits
6. Pork cooking
7. Poultry cooking
8. Other animal cooking
9. Least contact/Reheating
10. Food container
11. Buffet requirements
12. Self-service condiments
13. Reservice of food
14. Sneeze guards
15. Transportation of food
16. Poisonous/Toxic materials</p> <p>PERSONNEL</p> | <p>17. Exclusion of personnel
18. Cleanliness
19. Tobacco use
20. Handwashing
21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS
22. Refrigeration facilities/Thermometers
23. Sinks
24. Ice storage/Counter-protector
25. Ventilation/Storage/Sufficient equipment
26. Dishwashing facilities
27. Design and fabrication
28. Installation and location
29. Cleanliness of equipment
30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS
31. Water supply
32. Ice
33. Sewage</p> | <p>34. Plumbing
35. Toilet facilities
X 36. Handwashing facilities
37. Garbage disposal
38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS
39. Other facilities and operations
TEMPORARY FOOD SERVICE EVENTS
40. Temporary food service events
VENDING MACHINES
41. Vending machines
MANAGER CERTIFICATION
42. Manager certification
CERTIFICATES AND FEES
43. Certificates and fees
INSPECTION/ENFORCEMENT
44. Inspection/Enforcement</p> |
|---|---|---|

Inspector Signature:

Client Signature:

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General Comments

Observed one (1) violation (#36) while kitchen was finished serving lunch.

Handwashing Sink = 115.9 Deg. F.

Reach Through Refrigerator = 36 Deg. F.
Milk in RT Frige = 35.2 Deg. F.

Walk-In Refrigerator = 37 Deg. F.
Walk-In Freezer = 4

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

Violations Comments

Violation #36. Handwashing facilities

Observed missing signage of handwashing procedures at Handwashing Sinks and employee restroom. Add signage which describes proper methods of handwashing at each location.

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name: Donna Kern
Date: 9/25/2018

Inspector Signature:

Handwritten signature of Andrew Pecaut.

Client Signature:

Handwritten signature of Donna Kern.