

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



Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00267
Name of Facility: Sugar Mill Elementary School
Address: 1101 Charles Street
City, Zip: Port Orange 32129

Type: School (more than 9 months)
Owner: The School Board of Volusia County
Person In Charge: Debra Feeney Phone: (386) 756-7130 x39399
PIC Email: Dsfeeney@Volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 2/14/2019
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 10:00 AM
End Time: 12:00 PM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- 1. Demonstration of Knowledge/Training
- 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- 3. Knowledge, responsibilities and reporting
- 4. Proper use of restriction and exclusion
- 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- 6. Proper eating, tasting, drinking, or tobacco use
- 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, safe, & unadulterated
- 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- 15. Food separated & protected; Single-use gloves

- 16. Food-contact surfaces; cleaned & sanitized

- 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- 18. Cooking time & temperatures
- 19. Reheating procedures for hot holding
- 20. Cooling time and temperature
- 21. Hot holding temperatures
- 22. Cold holding temperatures
- 23. Date marking and disposition
- 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- 29. Variance/specialized process/HACCP

Inspector Signature:

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Client Signature:

D Feeney

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Good Retail Practices

SAFE FOOD AND WATER

- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

No Violation Comments Available

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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General Comments

Inspection conducted during the normal preparation and service of lunch menu items.

The following observations were made, including:

Handwashing Station Hot Water = 132.8 Deg. F.
Chicken Patties from Service Line = 152.7 Deg. F.
Curley Fries from Service Line = 159.8 Deg. F.
Sliced Cucumber from Veggie Tray on Service Line = 39.8 Deg. F.
Hard Boiled Egg from Bento Box on Service Line = 38.3 Deg. F.
Individually Wrapped Cheese Stick from Bento Box on Service Line = 39.1 Deg. F.
Milk Box at Service Line (open) = 41.0 Deg. F.
Milk from Box at Service Line = 32.3 Deg. F.
Hobart 3-Door Refrigerator = 36 Deg. F.
Traulson 2-Door Refrigerator = 36 Deg. F.
Traulson 2-Door Freezer = 1 Deg. F.

Three (3) Compartment Sink in use, including:

Wash with Premium Pots & Pans Detergent = 111 Deg. F.
Rinse = 110 Deg. F.
Sanitize with DS-10R @ 200 ppm = 71 Deg. F.

Email Address(es): flatony@volusia.k12.fl.us;
Dsfeeney@Volusia.k12.fl.us

Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name:
Date: 2/14/2019

Inspector Signature:

Andrew Pecaut

Client Signature:

D. Feeney