

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00268  
 Name of Facility: Turie T Small Elementary  
 Address: 800 S St  
 City, Zip: Daytona Beach 32114  
  
 Type: School (more than 9 months)  
 Owner: The School Board of Volusia County  
 Person In Charge: Rhonda Rece Phone: (386) 734-7190  
 PIC Email: flatony@volusia.k12.fl.us

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 9/4/2018

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

- |                                     |  |                                     |
|-------------------------------------|--|-------------------------------------|
| 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:

*[Handwritten Signature]*

Client Signature:

*[Handwritten Signature]*

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### General Comments

Water Temp from Hand Washing Sink = 115.7 Deg. F.

Observed the following Hot Holding, including:

Popcorn Chicken = 157.8 Deg. F.  
Dinner Rolls = 140.2 Deg. F.  
Corn = 181.9 Deg. F.

Observed the following Cold Holding, including:

Sliced Oranges = 37.8 Deg. F.  
Tomatos = 36.2 Deg. F.  
Strawberry Milk (milk cooler) = 39.0 Deg. F.

Observed the following Cold Storage, including:

Standing Refridgerator = 34.5 Deg. F.  
Walk-In Refridgerator = 37 Deg. F.  
Walk-In Freezer = 14 Deg. F.

Strawberry Milk (Walk-In Fridge) = 39.2 Deg. F.

Observed the following preparation method:

Chicken came from Walk-In Freezer storage and directly into the oven; from the oven into Hot Holding; and from Hot Holding onto serving line, where it was served immediately.

Observed the following, during dishwashing operations, with a Three Compartment Sink, including:

Wash Temperatures = 119.8 Deg. F.  
Rinse Temperatures = 111.5 Deg. F.  
Sanitizer (DS-10R) = 85.7 Deg. F. with Quarternary Ammonia Concentration = 200 PPM

No violations observed.

Email Address(es): tlvesey@volusia.k12.fl.us;  
rlrece@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: Rhonda Rece  
Date: 9/4/2018

Inspector Signature:

Handwritten signature of Andrew Pecaut.

Client Signature:

Handwritten signature of Jami Oerst.