

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-1122589
Name of Facility: University High School
Address: 1000 W Rhode Island 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: Sharon Elder Phone: (386) 734-7190
PIC Email: sricuper@volusia.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/12/2018

Begin Time: 09:00 AM
End Time: 10:10 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: Fries 174-190 degrees f., Pizza 168-189 degrees f., chicken nuggets 165 degrees f., Cold holding: Salad 38 degrees f., Corn and green beans 37 degrees f., Milk 37 degrees f., juice 29 degrees f. Refrigeration temperatures 37-39 degrees f., Freezer temperatures -3 to -1 degrees f.
Note 2: Sanitizer solution 200 ppm, Sanitizer 3 c/s 200 ppm.

No apparent violations at time of inspection.

Email Address(es): sricuper@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: 9/12/2018

Inspector Signature:

Handwritten signature of Denise Diaz.

Client Signature:

Handwritten signature of the client.