

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00258
 Name of Facility: Westside Elementary School
 Address: 1210 Jimmy Ann Drive
 City, Zip: Daytona Beach 32117

 Type: School (more than 9 months)
 Owner: The School Board of Volusia County
 Person In Charge: Jeri Odell Phone: (386) 258-4678
 PIC Email: JaOdell@volusia.k12.fl.us

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 9/24/2018

Begin Time: 09:00 AM
 End Time: 11:30 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 1. Sources, etc. 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 PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware 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 X 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities X 36. Handwashing facilities 37. Garbage disposal 38. Vermin control 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
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Inspector Signature:

Client Signature:

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General Comments

Observed two (2) violations (#'s 29 & 36) as inspection was conducted during the preparation of school lunch. The following observations were made, including:

Handwashing Sink(s)= 111.7/118.9 Deg. F.

Chicken Nuggets (Hot Holding) = 143.8 Deg. F.

Popcorn Chicken (Hot Holding) = 167.5 Deg. F.

Sweet Potato Fries = 140.5 Deg. F.

Bread = 160 Deg. F.

Traulson 3-Door Reach-In Refrigerator = 36.5 Deg. F.

Salad from 3-Door (Cold Holding): Ham = 40.8 Deg. F. and Tomato = 40.6 Deg. F.

Milk Box = 40.8 Deg. F.

Milk = 38.4 Deg. F.

Continental Reach-In Freezer = 4 Deg. F.

Three (3) Compartment Sink in use, including:

Wash = 116.6 Deg. F., using Premium Pot and Pan Detergent

Rinse = 104 Deg. F.

Sanitize = 82.5 Deg. F., using DS-10R @ 200 PPM, verified using QAC QR Test Strips (located on-site),

Walk-In Refrigerator = 42 Deg. F.

Tomato from Walk-In Refrigerator = 38 Deg. F.

Walk-In Freezer = -4 Deg. F.

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

jaodell@volusia.k12.fl.us

Violations Comments

Violation #29. Cleanliness of equipment

Observed bio-film on the chute edge of the ice machine. Clean ice machine.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #36. Handwashing facilities

Observed disfunctional hand towel dispenser adjacent employee restroom. Repair or replace hand towel dispenser as needed.

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

Inspector Signature:

Client Signature:

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Inspection Conducted By: Andrew Pecaut (80109)
Inspector Contact Number: Work: (386) 274-0694 ex.
Print Client Name:
Date: 9/24/2018

Inspector Signature:

Andrew Pecaut

Client Signature:

[Handwritten Signature]