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



Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00282 Name of Facility: Sweetwater Elementary School Address: 5800 Victoria Gardens Boulevard City, Zip: Port Orange 32127

Type: School (more than 9 months) **Owner: Volusia County School Board** Person In Charge: Debby Pignataro Phone: (386) 322-6230 PIC Email: dapignat@volusia.k12.fl.us

Inspection Information

Purpose: Routine Inspection Date: 2/21/2024 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 1 Number of Repeat Violations (1-57 R): 1 FacilityGrade: N/A StopSale: No

Begin Time: 11:10 AM End Time: 12:19 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

- IN 1. Demonstration of Knowledge/Training
- N 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events GOOD HYGIENIC PRACTICES
- IN 6. Proper eating, tasting, drinking, or tobacco use T. No discharge from eyes, nose, and mouth PREVENTING CONTAMINATION BY HANDS
- IN 8. Hands clean & properly washed
- No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies APPROVED SOURCE
- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- 14. Shellstock tags & parasite destruction NA

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized
- IN 17. Proper disposal of unsafe food TIME/TEMPERATURE CONTROL FOR SAFETY
- NO 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- OUT 22. Cold holding temperatures (COS)
- IN 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records CONSUMER ADVISORY
- 25. Advisory for raw/undercooked food IN HIGHLY SUSCEPTIBLE POPULATIONS
- NA 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES
- IN 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- IN 29. Variance/specialized process/HACCP

Inspector Signature:

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Form Number: DH 4023 03/18

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Client Signature:

64-48-00282 Sweetwater Elementary School

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



Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- **IN** 32. Variance obtained for special processing
- FOOD TEMPERATURE CONTROL
- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- N 36. Thermometers provided & accurate
- IN 37. Food properly labeled; original container PREVENTION OF FOOD CONTAMINATION
- **IN** 38. Insects, rodents, & animals not present
- **IN** 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS
- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- N 45. Single-use/single-service articles: stored & used

- IN 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING
- IN 47. Food & non-food contact surfaces
- OUT 48. Ware washing: installed, maintained, & used; test strips (COS)
 - IN 49. Non-food contact surfaces clean
 - PHYSICAL FACILITIES
 - IN 50. Hot & cold water available; adequate pressure
 - IN 51. Plumbing installed, proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (R)
 - IN 55. Facilities installed, maintained, & clean
 - IN 56. Ventilation & lighting
 - IN 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

Violation #22. Cold holding temperatures

Ham wraps in reach in refrigerator had temperatures of 50*F measured. Discarded by person in charge at time of inspection. Cold hold temperature control for safety foods at 41*F or less.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #48. Ware washing: installed, maintained, & used; test strips

No detectible amount of quaternary ammonia sanifizer tested in three compartment sink. Maintain sanifizer at manufacturer's specified concentration. Sanifizing solution remade at 200 ppm during time of inspection.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing foodcontact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

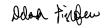
Violation #54. Garbage & refuse disposal

Observed garbage dumpster lid open. Dumpster lids should remain close when not actively disposing garbage. (Repeat) CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature:

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Client Signature:



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64-48-00282 Sweetwater Elementary School

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General Comments

reach in freezer holding at 12*F:

milk cooler: 41*F

serving line: pizza 159*F

hot holding cabinet: chicken filet 159*F pizza 147*F

reach in refrigerator 0293: american cheese 40*F

walk in freezer holding at 10*F

walk in refrigerator: milk 41*F baked bean 40*F

Email Address(es): No Email Addresses Available

Inspection Conducted By: Steven Wille (29686) Inspector Contact Number: Work: (385) 274-0544 ex. Print Client Name: Date: 2/21/2024

Inspector Signature:

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Client Signature:

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