

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 27-48-00036  
Name of Facility: Deltona Elementary School  
Address: 2055 Deltona Boulevard  
City, Zip: Spring Hill 34606  
  
Type: School (more than 9 months)  
Owner: Hernando County School Board  
Person In Charge: Vairo, Julie Phone: (352) 797-7028  
PIC Email: vairo\_j@hcsb.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/11/2021  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:15 AM  
End Time: 11:15 AM

*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
- IN** 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
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN** 8. Hands clean & properly washed
- IN** 9. 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
- NA** 14. Shellstock tags & parasite destruction

**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**

- IN** 18. Cooking time & temperatures

- NO** 19. Reheating procedures for hot holding

- NO** 20. Cooling time and temperature

- IN** 21. Hot holding temperatures

- OUT** 22. Cold holding temperatures

- IN** 23. Date marking and disposition

- IN** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used

- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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**Good Retail Practices**

**SAFE FOOD AND WATER**

**NO** 30. Pasteurized eggs used where required

**IN** 31. Water & ice from approved source

**NA** 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

**IN** 35. Approved thawing methods

**IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

**IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

**IN** 38. Insects, rodents, & animals not present

**OUT** 39. No Contamination (preparation, storage, display) (**COS**)

**OUT** 40. Personal cleanliness (**COS**)

**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

**IN** 45. Single-use/single-service articles: stored & used

**NA** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

**IN** 47. Food & non-food contact surfaces

**IN** 48. Ware washing: installed, maintained, & used; test strips

**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

**IN** 54. Garbage & refuse disposal

**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

Observed orange slices and prepared cole slaw in Pass Thru coolers and Serving Line above 41 degrees. Ensure PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

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 #39. No Contamination (preparation, storage, display)

Observed dented can in dry storage area. Ensure food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor. Manager removed can (CORRECTED)

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #40. Personal cleanliness

Observed two employees with hair restraints around ponytails and not around entire hair. Ensure employees shall wear effective hair restraints. Manager corrected them (CORRECTED)

CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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General Comments

Observed lunch being prepped at time of inspection

Line  
chicken patties 157  
baked beans 135  
milk 43  
cole slaw 52. Food item prepared 8/10/21  
sliced oranges 47. Food item prepared  
Pizza 30

Walk-in cooler  
milk 34  
sliced oranges 33  
PB&J 31  
cole slaw mix 31  
pizza 30

Email Address(es): vairo\_j@hcsb.k12.fl.us;  
ward\_w@hcsb.k12.fl.us;  
Bartlett\_D@hcsb.k12.fl.us

Inspection Conducted By: Shawn Sombutmai (49765)  
Inspector Contact Number: Work: (352) 540-6800 ex.  
Print Client Name: Diana  
Date: 8/11/2021

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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