

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 27-48-00036  
Name of Facility: Deltona Elementary School  
Address: 2055 Deltona Boulevard  
City, Zip: Spring Hill 34606

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

Type: School (more than 9 months)  
Owner: Hernando County School Board  
Person In Charge: Hernando County School Board      Phone: (352) 797-7040

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/21/2017

Begin Time: 12:20 PM  
End Time: 12:45 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**

<b>FOOD SUPPLIES</b> 1. Sources, etc. <b>FOOD PROTECTION</b> 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 <b>PERSONNEL</b>	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> X 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 29. Cleanliness of equipment X 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement
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**General Comments**

No violations noted upon inspection.

Email Address(es): lawson\_m@hcsb.k12.fl.us;  
vairo\_j@hcsb.k12.fl.us

**Inspector Signature:**

**Client Signature:**

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**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers

New cooler is leaking. Work order has been submitted with installer.

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #30. Methods of washing

Allow pots/pans to thoroughly dry before putting away. Corrected during inspection.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Justin Saukko (51454)  
Inspector Contact Number: Work: (352) 540-6800 ex. 82147  
Print Client Name:  
Date: 8/21/2017

Inspector Signature:

Handwritten signature of Justin Saukko.

Client Signature:

Handwritten signature of the client, marked with an 'X'.