

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 64-48-00306  
Name of Facility: Pine Ridge High School  
Address: 926 Howland Boulevard  
City, Zip: Deltona 32738  
  
Type: School (9 months or less)  
Owner: Volusia County School Board  
Person In Charge: McGinnity-Hall, Christine  
PIC Email: cmmcginn@volusia.k12.fl.us  
Phone: (386) 734-7190

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/14/2024  
Correct By: None  
Re-Inspection Date: None  
Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No  
Begin Time: 08:45 AM  
End Time: 09:45 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
- IN 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
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures

- OUT 22. Cold holding temperatures (COS)

- OUT 23. Date marking and disposition (COS)

- IN 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- IN 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:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- IN** 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
- IN** 34. Plant food properly cooked for hot holding

- OUT** 35. Approved thawing methods (**COS**)

- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- OUT** 37. Food properly labeled; original container (**COS**)

**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
- NO** 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

- NO** 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 turkey ham and cheese wraps on the left serving line temping at 54°F. All PHF/TCS foods being held cold must be held at 41°F and maintained. Wraps were placed in cooler at time of inspection.

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 #23. Date marking and disposition**

Observed date marking missing on the unmarked items in the walk in. All PHF/TCS foods being held for more than 24 hours shall be properly date marked. Corrected at time of inspection.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

**Violation #35. Approved thawing methods**

Observed chicken wings bone in sitting on a cart by the ice machine. An approved thawing method must be used when thawing. Chicken wings were put in the walk in at time of inspection.

CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.

**Violation #37. Food properly labeled; original container**

Observed trays in the walk in with items that were not labeled. All food removed from its original packages shall be labeled with common name. Corrected at time of inspection.

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Inspector Signature:

Client Signature:

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General Comments

See inspection comments, satisfactory inspection.

three compartment sink 300 PPM.

Line hot boxes: empty at time of inspection.

L serving line:

Turkey, ham, and cheese sandwich: 54°F, put in fridge at time of inspection.

R serving line:

grapes: 37°F

Fridge 5:

Hot dogs: 34°F

L. Milk coolers: 37°F

M. Milk Cooler: 35°F

R. Milk Cooler: 37°F

Walk in fridge:

milk: 35°F

premado coffee: 32°F

All freezer temps were between 0°F and 5°F, all food was frozen.

3 door fridge:

Milk 36°F

dry storage: 65°F

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

tlvesey@volusia.k12.fl.us

Inspection Conducted By: Debra Rush (29647)

Inspector Contact Number: Work: (386) 281-6459 ex.

Print Client Name:

Date: 2/14/2024

Inspector Signature:

Client Signature: