

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



Facility Information

RESULT: Satisfactory

Permit Number: 64-48-00298
 Name of Facility: Taylor Jr/Sr High
 Address: 100 E Washington Avenue
 City, Zip: Pierson 32180

Type: School (9 months or less)
 Owner: Volusia County School Board
 Person In Charge: Brenda Lane Phone: (386) 740-9800
 PIC Email: bllane@volusia.fl.k12.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:20 PM
Inspection Date: 3/25/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:30 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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

- OUT** 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**
- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records
- CONSUMER ADVISORY**
- NA** 25. Advisory for raw/undercooked food
- HIGHLY SUSCEPTIBLE POPULATIONS**
- NA** 26. Pasteurized foods used; No prohibited foods
- ADDITIVES AND TOXIC SUBSTANCES**
- NA** 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	
<u>NA</u> 30. Pasteurized eggs used where required	<u>IN</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>NO</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

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

<p>Violation #1. Demonstration of Knowledge/Training Observed students in kitchen and behind service line making their own plates of food. Unauthorized persons are not allowed in kitchen or behind service line to avoid contamination. CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #36. Thermometers provided & accurate Observed thermometers missing in both milk coolers. Provide thermometers. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed paint peeling off wall by 3-compartment sink next to dry storage. Repaint wall. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

Client Signature:

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General Comments

Emailed report to billane@volusia.fl.k12.us

Violations 28 and 45 corrected from last inspection. All other violations must be corrected by next routine inspection.

Milk cooler 1:
- milk 41°F

Milk cooler 2:
- milk 41°F

Freezer 0097 holding at -4°F

Refrigerator 2027 holding at 42°F, no TCS foods at time of inspection

Hot holding cabinet 2024:
- cheese pizza 136°F

Refrigerator 0128:
- chicken wrap 41°F

Hot holding cabinet 0426:
- pepperoni pizza 187°F

Refrigerator 2044:
- chicken wrap 37°F

Walk-in refrigerator:
- cheddar cheese 41°F

Walk-in freezer holding at -4°F

Quaternary ammonia sanitizer in 3-compartment sink measured at 200 ppm using quaternary test strip.

Email Address(es): No Email Addresses Available

Inspection Conducted By: Victoria Clifton (49826)
Inspector Contact Number: Work: (386) 736-5194 ex.
Print Client Name:
Date: 3/25/2025

Inspector Signature:

Handwritten signature of Victoria Clifton.

Client Signature:

Handwritten signature of the client.