

Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00154 Name of Facility: PEDRO MENENDEZ HIGH SCHOOL Address: 600 SR 206 W City, Zip: Saint Augustine 32086

Type: School (more than 9 months) Owner: PEDRO MENENDEZ HIGH SCHOOL Person In Charge: PEDRO MENENDEZ HIGH SCHOOL PIC Email:

Phone: (904) 547-3963

Inspection Information

Nu nber of Risk Factors (Items 1-29): 1 Nu nber of Repeat Violations (1-57 R): 0 Fa :ilityGrade: N/A StopSale: No

Begin Time: 10:52 AM End Time: 11:44 AM

Marking Key: IN=the act or item was observed to be in cor pliance; 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

Purpose: Routine

Inspection Date: 5/1/2019

Correct By: Next Inspection

Re-Inspection Date: None

- 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
- 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
- OUT 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
- NO 21. Hot holding temperatures
- IN 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
- NA 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:

BrittanyAn

Client Signature:

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Form Number: DH 4023 03/18

55-48-00154 PEDRO MENENDEZ HIGH SCHOOL



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31, Water & ice from approved source
- NA 32. Variance obtained for specia processing
- FOOD TEMPERATURE CONTROL
- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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
- 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 & use

- NO 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VEHDING
- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clears
- PHYSICAL FACILITIES
- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper back low devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- OUT 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" vicilate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chap er 38:.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 nforcement action being initiated by the Department of F salth.

Violations Comments

Violation #13. Food in good condition, safe, & unadulteral ed

Observed dented cans. Must discard cr replace.

CODE REFERENCE: 64E-11.003(1). The food packagine shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered. Violation #54, Garbage & refuse disposal

Observed trash outside of dumpster. Must keep area free of debri to prevent vector harborage.

CODE REFERENCE: 64E-11.003(5). Garbage shall be d sposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Cutside storage are i shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting

Replace light bulb under hood. CODE REFERENCE: 64E-11.003(6)(a). Adequate exhal st ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with ood and 20 foot candles shall be at surfaces where food is provided to consumers.

General Comments

No General Comments Available

Email Address(es): Charles.mccutcheon@stjohns.k12.fl./s

Inspection Conducted By: Brittany Moore (9/3211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/1/2019

Inspector Signature:

Client Signature:

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Form Number: DH 4023 03/18

55-48-00154 PEDRO MENENDEZ HIGH SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00029 Name of Facility: GAMBLE ROGERS MIDDLE SCHOOL Address: 6250 US 1 S City, Zip: Saint Augustine 32086

Type: School (9 months or less) Owner: GAMBLE ROGERS MIDDLE SCHOOL Person In Charge: GAMBLE ROGERS MIDDLE SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/1/2019 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 09:50 AM End Time: 10:42 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
- 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 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
- NO 17. Proper disposal of unsafe food TIME/TEMPERATURE CONTROL FOR SAFETY
- 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition N 24. Time as PHČ; 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
- IN 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:	Ins	pect	or	Sig	Inat	ure:
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Client Signature:

Lose Killink

Form Number: DH 4023 03/18

55-48-00029 GAMBLE ROGERS MIDDLE SCHOOL



Good Retail Practices

SAFE FOOD AND WATER

- NO 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NO 32. Variance obtained for special processing
- FOOD TEMPERATURE CONTROL
- NO 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 FOOD IDENTIFICATION
- 37. Food properly labeled; original container IN 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
- N 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
- OUT 54. Garbage & refuse disposal
 - IN 55. Facilities installed, maintained, & clean
- NO 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 #54. Garbage & refuse disposal

Dumpster lids were open at time of inspection and also observed debri around dumpster. Must keep lids closed and trash picked up to prevent vector harborage. 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.

General Comments

No General Comments Available

Email Address(es): Lisa.Kilbride@stjohns.k12.fl.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/1/2019

Inspector Signature:

Brittanyt

Client Signature:

Lose Killink

Form Number: DH 4023 03/18

55-48-00029 GAMBLE ROGERS MIDDLE SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00013 Name of Facility: HARTLEY ELEMENTARY SCHOOL Address: 260 RIVIERA Boulevard City, Zip: Saint Augustine 32086

Type: School (9 months or less) Owner: HARTLEY ELEMENTARY SCHOOL Person In Charge: HARTLEY ELEMENTARY SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/6/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 1 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 10:10 AM End Time: 10:47 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
- 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
- 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
- 14. Shellstock tags & parasite destruction NA

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized
- OUT 17. Proper disposal of unsafe food (COS) TIME/TEMPERATURE CONTROL FOR SAFETY
 - 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- N 24. Time as PHČ; 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
- **IN** 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Ins	pecto	r Sig	nature:

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Form Number: DH 4023 03/18

55-48-00013 HARTLEY ELEMENTARY SCHOOL

Client Signature:



1 of 2

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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
- NO 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
- 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
- N 43. In-use utensils: properly stored
- N 44. Equipment & linens: stored, dried, & handled
- N 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
- N 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

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Violations Comments

Violation #17. Proper disposal of unsafe food

Green beans which were in a can were opened on 04/29/2019 placed in refrigeration must be discarded within 7 days. Once can is open green beans become TCS which has to be disposed after 7 days.

CODE REFERENCE: 64E-11.003(2). Food previously served shall be discarded and not be re-served.

General Comments

No General Comments Available

Email Address(es): Michelle.M.Betrone@stjohns.k12.fl.us;

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/7/2019

Inspector Signature:

Bon

Client Signature:

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Form Number: DH 4023 03/18

55-48-00013 HARTLEY ELEMENTARY SCHOOL

Facility Type	Care Civic	Domestic Violence		Intermediate Care I				
Afterschoo		Home for Special S Hospice	Services	Movie Theater	Residential	reatment Fac. Transitional	Living F	Fac
PURPOSE: Routine	Reinspection Construction Comp	aint Consultation	Change o	f Ownership Epidem	iology 🔲 Temporary I			
Name of Establishme	n: Hartley Elerr	rentary	SU	1001	RESULTS:	Correct by:		
Address: 201) Riviera Blue	ii hi	~	laustine	Satisfactory	Next Routine Inspection	Stop S	
ZIP Code: 320	Name of Person in Charg			9	Unsatisfactory	8 A.M. on	lssu	ed.
(A 100	278 - 3783 Person in Charge Email:				Плсотрiete	(Date)		
Date (MM/DD/YY)	Begin Time AM/PM End Time M/PM	Permit Number		Position Number	Closure	Number of Risk Factors/Intervent Violations Marked "OUT" (Items		
51019	10:10 10:47	55-48-1		51580	Out of Business	Number of Repeat Violations (1-5	7 R)	_
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compliance; NO=the ac	status: Mark an "X" under the compliance t or item was not observed to be occurring	at the time of inspect	ion; NA=t	he act or item is not per	formed by the facility.	or item was observed to be out	of	
Mark an "X" in the appro-	opriate box for: COS=violation corrected o	n site; R=repeat viola	tion from p	previous inspection				
Compliance Status				Compliance Status			È	1
IN OUT N/A N/O			COS R	IN OUT N/A N/O		A	COS	R
1 20	Supervision Demonstration of Knowledge/Training			15 000		Contamination rotected; single-use gloves	1	r-
2 2 2 2	Certified Manager/Person in Charge present							╞╴
	Employee Health	-			Proper disposal of L	es; cleaned & sanitized		┝─
3 🗖 🗆	Клоwledge, responsibilities and reporting	·····			Time/Temperature		V	<u>p</u>
4 20	Proper use of restriction and exclusion				Cooking time & tem	peratures		
5 🗹 🗆	Responding to vomiting & diarrheal events			190000	Reheating procedur	es for hot holding		
	Good Hygienic Practices		-		Cooling time and ter			
	Proper eating, tasting, drinking, or tobacco	use			Hot holding tempera			L
	No discharge from eyes, nose, and mouth Preventing Contamination by Hand	s			Cold holding temper Date marking and di			
800 0	Hands clean & properly washed			24	Time as PHC; proce			-
92000	No bare hand contact with RTE food				Consumer		اسبيا.	-
10	Handwashing sinks, accessible & supplies			25	Advisory for raw/und			
	Approved Source				Highly Suscepti	ole Populations		
11	Food obtained from approved source			26 21	Pasteurized foods us	sed; No prohibited foods		
	Food received at proper temperature				Additives and To		1. 	·
	Food in good condition, safe, & unadulteral	ted				oved & properly used		_
	Shellstock tags & parasite destruction lotice of Non-Compliance" pursuant to sec	tion 120.695, Florida	. []		Approved P	ntified, stored, & used		_
	as "out" violate one or more of the requirer		11, the	29 0 0 0	Variance/specialized			
	ode or Chapter 381.0072, Florida Statutes cted within the time period indicated above		of this	Risk factors are impor	tant practices or proc	edures identified as the most pr	evalent	
facility without making th	ese corrections is a violation. Failure to co	prrect violations in the	time	contributing factors of control measures to p	foodborne illness or i	jury. Public health intervention:	s are	
frame specified may resu	ult in enforcement action being initiated by	the Department of He	alth.			so or nijery.		
		GOOD RE						_
	Good Retail Practices are preventative			n of pathogens, chemic	als, and physical obje	cts into foods.		
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30 0 0 0	Safe Food and Water				Proper Use of			
	Pasteurized eggs used where required Water & ice from approved source				Utensils: properly sto			-
32 0 0 0 0	Variance obtained for special processing					tored, dried, & handled		-
	Food Temperature Control			46 0 0 0	Slash-resistant/cloth		┾╋	-
33 0 0 0 0	Proper cooling methods; adequate equipme	nt			Utensils, Equipm			
	Plant food properly cooked for hot holding			47 221	Food & non-food con	act surfaces		
35 0 0 0 0	Approved thawing methods			48 2 0 0 0	Warewashing: installe	d, maintained, used; test strips		
	Thermometers provided & accurate	L			Non-food contact surf	the second se		
27000	Food Identification	r				al Facilities		
	Food properly labeled; original container Prevention of Food Contamination				Hot & cold water avai			_
38 2 2 2 2 2	Insects, rodents, & animals not present	, , ,			Plumbing installed; pr Sewage & waste wate	oper backflow devices		-
	No Contamination (preparation, storage, disp	olav)			Toilet facilities: suppli			4
	Personal cleanliness			54 2000	Garbage & refuse dis		╞╾╬	=
41 POD P	Wiping cloths: properly used & stored			55 Ø Ø 🗆 🗀	Facilities installed, ma		++	4
	Washing fruits & vegetables			56 2 2 2	Ventilation & lighting		T	1
			à		Permit; Fees; Applica	tion; Plans		
Person in Charge (Print	& Signature) Michell	inp	ty	he		Date: 5-6-20	19	;]
	R					711-3	27	-
nspector (Print & Signa						Phone: LV1 3		7

Food Establishment Inspection Report

FORM DH4023 03/2018

By typing my signature, in the signature space provided above, I agree to create an electronic record and to adopt the electronic symbol created by me as a manifestation of my signature on the electronic record, which shall have the same force and effect as e written signature and record, in accontiance with s. 658.50, Fig. Stat. (2017) and 15 U.S.C. s. 7001 (2000) Page 1 of 1



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00010 Name of Facility: ALLEN NEASE HIGH SCHOOL Address: 10550 RAY Road City, Zip: Saint Augustine 32095

Type: School (9 months or less) Owner: ALLEN NEASE HIGH SCHOOL Person In Charge: ALLEN NEASE HIGH SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/7/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 11:44 AM End Time: 12:35 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

1

- IN 1. Demonstration of Knowledge/Training
- N 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
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PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized
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- NA 25. Advisory for raw/undercooked food HIGHLY SUSCEPTIBLE POPULATIONS
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Inspector Signature:			Client Signature
			Ken
Form Number: DH 4023	03/18	55-48-00010	ALLEN NEASE HIGH SCHOOL



Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
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- N 43. In-use utensils: properly stored
- N 44. Equipment & linens: stored, dried, & handled
- N 45. Single-use/single-service articles: stored & used

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- N 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean
- PHYSICAL FACILITIES
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- N 51. Plumbing installed; proper backflow devices
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- N 53. Toilet facilities: supplied, & cleaned

IN 57. Permit; Fees; Application; Plans

IN 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean

IN 56. Ventilation & lighting

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

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): Kathryn.argitis@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792) Inspector Contact Number: Work: (904) 209-3250 ex. Print Client Name: Date: 5/7/2019

Inspector Signature:

01p

Client Signature:

Form Number: DH 4023 03/18

55-48-00010 ALLEN NEASE HIGH SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00026 Name of Facility: OSCEOLA ELEMENTARY SCHOOL Address: 1605 OSCEOLA ELEMENTARY Road City, Zip: Saint Augustine 32084

Type: School (9 months or less) **Owner: OSCEOLA ELEMENTÁRY SCHOOL** Person In Charge: OSCEOLA ELEMENTARY SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/7/2019 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 11:57 AM End Time: 12:36 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
- 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
- NO 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food TIME/TEMPERATURE CONTROL FOR SAFETY
- 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- N 24. Time as PHČ; 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
- **IN** 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Brittan Allo-

Client Signature:

Carde Lunias

Form Number: DH 4023 03/18

55-48-00026 OSCEOLA ELEMENTARY SCHOOL



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
- NO 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 FOOD IDENTIFICATION
- 37. Food properly labeled; original container IN 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
- N 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
- N 53. Toilet facilities: supplied, & cleaned

IN 57. Permit; Fees; Application; Plans

OUT 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean

N 56. Ventilation & lighting

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 #54. Garbage & refuse disposal

Keep dumpster lids closed and trashed pickecd up around the area. To prevent vector harborage.

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.

General	Comments
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No General Comments Available

Email Address(es): Carole.a.simmons@stjohns.k12.fl.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/7/2019

Inspector Signature:

Brittan Moo-

Client Signature:

Carde Lunicas

Form Number: DH 4023 03/18

55-48-00026 OSCEOLA ELEMENTARY SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00024 Name of Facility: SEBASTIAN MIDDLE SCHOOL Address: 2955 LEWIS SPEEDWAY City, Zip: Saint Augustine 32084

Type: School (9 months or less) Owner: SEBASTIAN MIDDLE SCHOOL Person In Charge: SEBASTIAN MIDDLE SCHOOL PIC Email:

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/7/2019 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 10:48 AM End Time: 11:27 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
- N 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- N 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 N. 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- 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
- NO 21. Hot holding temperatures NO 22. Cold holding temperatures
- N 23. Date marking and disposition
- 23. Date marking and disposition
 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
- N 27. Food additives: approved & properly used
- N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Britting M

Form Number: DH 4023 03/18

55-48-00024 SEBASTIAN MIDDLE SCHOOL

Client Signature:



1 of 2



Good Retail Practices

SAFE FOOD AND WATER

- NA 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
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate FOOD IDENTIFICATION
- IN 37. Food properly labeled; original container PREVENTION OF FOOD CONTAMINATION
- N 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
- N 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
- N 52. Sewage & waste water properly disposed
- N 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #54. Garbage & refuse disposal

Observed dumpster lid opened and debri around dupster. Must keep lid closed and trash picked up to eliminate vector harborage. 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.

Violation #55. Facilities installed, maintained, & clean

Observed missing tile. Must determine if leaking is still occuring and then replace tile.

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.

General Comments

No General Comments Available

Email Address(es): John.harddee@stjohns.k12.fl.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/7/2019

Inspector Signature:

Britten M

Client Signature:

Anna

Form Number: DH 4023 03/18

55-48-00024 SEBASTIAN MIDDLE SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00033 Name of Facility: ST. AUGUSTINE HIGH SCHOOL Address: 3205 VARELLA Street City, Zip: Saint Augustine 32084

Type: School (more than 9 months) **Owner: ST. AUGUSTINE HIGH SCHOOL** Person In Charge: ST. AUGUSTINE HIGH SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/7/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 09:48 AM End Time: 10:21 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
- 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
- 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
- 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
- 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition N 24. Time as PHČ; 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
- **IN** 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP



Form Number: DH 4023 03/18

Client Signature:



55-48-00033 ST. AUGUSTINE HIGH SCHOOL



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
- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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
- 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
- N 43. In-use utensils: properly stored
- N 44. Equipment & linens: stored, dried, & handled
- N 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
- N 53. Toilet facilities: supplied, & cleaned

IN 57. Permit; Fees; Application; Plans

IN 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean

N 56. Ventilation & lighting

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Violations Comments

No Violation Comments Available

General Comments

No violations found at time of inspection.

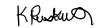
Email Address(es): Kathy.riskus@stjohns.k12.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/7/2019

Inspector Signature:

Brother

Client Signature:



Form Number: DH 4023 03/18

55-48-00033 ST. AUGUSTINE HIGH SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00407 Name of Facility: ST. JOHNS TECHNICAL HIGH SCHOOL Address: 2980 COLLINS Avenue E, Building City, Zip: St Augustine 32084

Type: School (9 months or less) Owner: ST. JOHNS TECHNICAL HIGH SCHOOL Person In Charge: ST. JOHNS TECHNICAL HIGH SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/7/2019 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 09:07 AM End Time: 10:07 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
- 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
- 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
- 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- N 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition N 24. Time as PHČ; 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
- **IN** 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- IN 29. Variance/specialized process/HACCP

Inspector Signature:

DRA

Form Number: DH 4023 03/18

Red. Sietes)

Client Signature:

55-48-00407 ST. JOHNS TECHNICAL HIGH SCHOOL



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
- IN 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
- 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
- N 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

OUT 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
 - N 53. Toilet facilities: supplied, & cleaned

IN 57. Permit; Fees; Application; Plans

IN 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean

IN 56. Ventilation & lighting

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 #47. Food & non-food contact surfaces

School kitchen has foam mats in utensil doors. Storage surfaces must be non absorbant and able to sanitize. Remove foam from drawers.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

No General Comments Available

Email Address(es): Darren.guffey@flhealth.gov

Inspection Conducted By: Darren Guffey (54792) Inspector Contact Number: Work: (904) 209-3250 ex. Print Client Name: Date: 5/7/2019

Inspector Signature:

DRA

Client Signature:

Red. Jieka)

Form Number: DH 4023 03/18

55-48-00407 ST. JOHNS TECHNICAL HIGH SCHOOL



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00088 Name of Facility: EVELYN HAMBLIN CENTER Address: 16 ISABEL Street City, Zip: Saint Augustine 32084

Type: School (9 months or less) Owner: EVELYN HAMBLIN CENTER Person In Charge: EVELYN HAMBLIN CENTER PIC Email: PIC Email:

Inspection Information

Purpose: Routine Inspection Date: 5/8/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 1 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 10:00 AM End Time: 10:48 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
- N 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- N 5. Responding to vomiting & diarrheal events GOOD HYGIENIC PRACTICES
- IN 6. Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth PREVENTING CONTAMINATION BY HANDS N 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies
 APPROVED SOURCE
- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- OUT 13. Food in good condition, safe, & unadulterated (COS)
- 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
- NO 21. Hot holding temperatures N 22. Cold holding temperatures
- N 22. Cold holding temperatures N 23. Date marking and disposition
- 23. Date marking and disposition
 24. Time as PHC; procedures & records
 CONSUMER ADVISORY
- IN 25. Advisory for raw/undercooked food HIGHLY SUSCEPTIBLE POPULATIONS
- NA 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES
- IN 27. Food additives: approved & properly used
- N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Battas

Client Signature:

Julen S Deuschle

Form Number: DH 4023 03/18

55-48-00088 EVELYN HAMBLIN CENTER



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
- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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
- 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

- 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

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Violations Comments

Violation #13. Food in good condition, safe, & unadulterated Observed dented cans. Cans discarded. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

General Comments

Chicken Nuggets 186 Degrees 300ppm quaternary

Email Address(es): Helen.deuschle@stjohns.k12.fl.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/8/2019

Inspector Signature:

BAttas

Client Signature:

Julen S Deuschle

Form Number: DH 4023 03/18

55-48-00088 EVELYN HAMBLIN CENTER



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-1904260 Name of Facility: Freedom Crossing Academy Address: 1365 Shetland Drive City, Zip: Saint Johns 32259

Type: School (9 months or less) Owner: St. Johns County School District Person In Charge: St. Johns County School District PIC Email

Phone: (904) 547-8932

Inspection Information

Purpose: Routine Inspection Date: 5/8/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 12:15 PM End Time: 01:10 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
- 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
- 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
- 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- N 21. Hot holding temperatures IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- N 24. Time as PHČ; 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:



Client Signature:

Kathlen Damian

Form Number: DH 4023 03/18

55-48-1904260 Freedom Crossing Academy



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
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- N 36. Thermometers provided & accurate FOOD IDENTIFICATION
- 37. Food properly labeled; original container IN 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**
- 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
- OUT 47. Food & non-food contact surfaces (COS)
- 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
- N 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

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Violations Comments

Violation #47. Food & non-food contact surfaces Wood handled knife in the kitchen can not be sanitized. Only use utensils that can be properly sanitized. Removed during inspection. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

No General Comments Available

Email Address(es): Michael.Holmes@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792) Inspector Contact Number: Work: (904) 209-3250 ex. Print Client Name: Date: 5/8/2019

Inspector Signature:

12

Client Signature:

Kathlen Damian

Form Number: DH 4023 03/18

55-48-1904260 Freedom Crossing Academy



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00234 Name of Facility: SOUTH WOODS ELEMENTARY Address: 4750 SR 206 W City, Zip: Armstrong 32033

Type: School (9 months or less) Owner: SOUTH WOODS ELEMENTARY Person In Charge: SOUTH WOODS ELEMENTARY PIC Email:

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/8/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 11:24 AM End Time: 12:25 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
- N 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
- 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
- NO 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
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- 23. Date marking and disposition
 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
- N 27. Food additives: approved & properly used
- N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

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Client Signature:

Conf Bron

Form Number: DH 4023 03/18

55-48-00234 SOUTH WOODS ELEMENTARY



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
- NO 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- N 36. Thermometers provided & accurate FOOD IDENTIFICATION
- 37. Food properly labeled; original container IN 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
- N 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
- N 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

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Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.

Email Address(es): carolyn.brown@stjohns.k12.fl.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/8/2019

Inspector Signature:

Client Signature:

Confor Bron

Form Number: DH 4023 03/18

55-48-00234 SOUTH WOODS ELEMENTARY

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		ZIP Code: 32D	Name of Person in C	harge! JILL Franze	51 E	Ensatisfactory 38 A.W. on
		Telephone:SY7	-8739 Person in Charge En	neil: Jill. franzoi C	Stichns KIZE	(Lute) Incomplete
\leq	0119	Date (MM/DD/YY)	Begin Time AM/PM End Time AM/	PM Permit Number	74.24	Violations Markod, COUT (Barrs 1-29)
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			Proper use of restriction and exclusion Responding to vomiting & diarrheal ev			Cooking time & temperatures
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			Food in good condition, safe, & unadu Shellstock tags & parasite destruction	Iterated		ood additives: approved & properly used
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		Violations must be co	Code or Chepter 381,0072, Flonda Stat rected within the time period indicated a	bove. Common operation of this		practices or procedures identified as the most prevale doorne illness or mory. Public health interventions are
			these connections is a violation. Failure esolution of occupient action being initiate		the second s	nt foodborneriliness or injury
				GOOD RELA		
		IN OUT N/A N/O	Good (letail/Plactices are prevent.	alive measures to control the additional terms of the cost R	IN OUT N/A N/O	and physical collects into foods
		312000	Pasteurized eggs used where required Water & ice from approved source			tensils: properly stored guipment & linens: stored, dried, & handled
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	10126	<u> </u>	Food property labeled; original contain	11.0		ot & cold water available; under pressure
			Insects, rodents, & animals not present		52 000 Se	wage & waste water properly disposed
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	- E		Wiping cloths: property used & stored Washing fruits & vegetables			cilities installed, maintained, & clean entilation & lighting
						ermit; Fees; Application; Plans
	F	erson in Charge (Pr	int & Signature)	W		Date: 5-10-14
	14	nspector (Print & Sig	mature) Brittany 4	Maore Bo	K	Phone: 209-325
		ORM DH4023 03/2018	i mature space provided above. I aware to create an electro	ate.		Page 1 of 1

By typing my signature, in the signature space provided above, I agree to create an electronic record and to adopt the electronic symbol created by me as a manifestation of my signature on the electronic record, which shall have the same force and effect as a written signature and record, in socordance with s. 668.50, Fits. Stat (2017) and 15 U.S.C. s. 7001 (2000).

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Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00020 Name of Facility: R.B. HUNT ELEMENTARY SCHOOL Address: 125 MAGNOLIA Avenue City, Zip: Anastasia Island 32080

Type: School (9 months or less) Owner: R. B. HUNT ELEMENTARY SCHOOL Person In Charge: R. B. HUNT ELEMENTARY SCHOOL PIC Email

Phone: (904) 547-3963

Inspection Information

Purpose: Routine Inspection Date: 5/13/2019 Correct By: None **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 12:15 PM End Time: 12:52 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
- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 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
- 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
- 18. Cooking time & temperatures
- IN 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 N 24. Time as PHČ; 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
- IN 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Britter

Form Number: DH 4023 03/18

55-48-00020 R.B. HUNT ELEMENTARY SCHOOL

1 of 2

Client Signature: J SrAden



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
- NO 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- NO 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
- **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
- N 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- N 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING
- OUT 47. Food & non-food contact surfaces (COS)
- 1N 48. Ware washing: installed, maintained, & used; test strips
 1N 49. Non-food contact surfaces clean
 - PHYSICAL FACILITIES
 - IN 50. Hot & cold water available; adequate pressure
 - IN 50: Hor & cold water available, adequate pressure IN 51. Plumbing installed; proper backflow devices
- IN 50. Courses 8 wests water proper backnow de
- S2. Sewage & waste water properly disposed
 53. Toilet facilities: supplied, & cleaned
- N 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- N 56. Ventilation & lighting
- N 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #47. Food & non-food contact surfaces Observed knvies with wooden handle. Wood is a non food contact surface. Disgareded on site. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Green Beans 196 degrees Quaternary 300ppm

Email Address(es): Jennifer.tedder@stjohns.k12.us

Inspection Conducted By: Brittany Moore (955211) Inspector Contact Number: Work: (904) 209-3250 ex. 1184 Print Client Name: Date: 5/13/2019

Inspector Signature:

Britter

Client Signature:

J SrAden

Form Number: DH 4023 03/18

55-48-00020 R.B. HUNT ELEMENTARY SCHOOL