

Food Establishment Inspection Report

		Facility Type: School (9 months or less)					Grade: ____																																																																																																																																																																																																																																																														
		PURPOSE: Routine																																																																																																																																																																																																																																																																			
Name of Establishment: Beachside High School					RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?																																																																																																																																																																																																																																																												
Address: 200 Great Barracuda Way City: Saint Johns																																																																																																																																																																																																																																																																					
ZIP Code: 32259		Person in Charge: Tanya Cassano																																																																																																																																																																																																																																																																			
Telephone: (904) 547-4417		PIC Email:																																																																																																																																																																																																																																																																			
Date (MM/DD/YY) 08/12/2025	Begin Time 9:30 am	End Time 10:30 pm	Permit Number 55-48-2706605	Position Number 54792			Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 2		Number of Repeat Violations (1-57 R) 0																																																																																																																																																																																																																																																												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																																																																																																																					
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection																																																																																																																																																																																																																																																																					
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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.																																																																																																																																																																																																																																																																					
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Person in Charge (Print & Signature)					Date: 08/12/2025																																																																																																																																																																																																																																																																
Inspector (Print & Signature)					Phone: (904) 506-6081																																																																																																																																																																																																																																																																

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
21. Hot holding temperatures	Chicken biscuit was not held at 135F degrees in the service line hot hold. Replaced non metal tray with metal tray on metal warmer shelf. Corrected onsite. The plastic trays are not good heat conductors.
41. Wiping cloths: properly used & stored	The fryer line sanitizer bucket had low QUAT level. Replaced onsite with fresh sanitizer.

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Freedom Crossing Academy					RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?
Address: 1365 Shetland Dr City: Saint Johns					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>2</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32259		Person in Charge: Victoria Maltese								
Telephone: (904) 547-8932		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/12/2025	10:30 pm	11:21 pm	55-48-1904260	003473						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting			18	In Compliance	Cooking time & temperatures			
4	In Compliance	Proper use of restriction and exclusion			19	In Compliance	Reheating procedures for hot holding			
5	In Compliance	Responding to vomiting & diarrheal events			20	In Compliance	Cooling time and temperature			
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	Out of Compliance	Hot holding temperatures		X	
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed			23	In Compliance	Date marking and disposition			
9	In Compliance	No bare hand contact with RTE food			24	In Compliance	Time as PHC; procedures & records			
10	In Compliance	Handwashing sinks, accessible & supplies			Additives and Toxic Substances					
Approved Source					Approved Procedures					
11	In Compliance	Food obtained from approved source			25	In Compliance	Advisory for raw/undercooked food			
12	In Compliance	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods			
13	Out of Compliance	Food in good condition, safe, & unadulterated		X	Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
14	In Compliance	Shellstock tags & parasite destruction								
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.										
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Safe Food and Water					Proper Use of Utensils					
30	Not Applicable	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used			
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly			
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces			
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean			
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
Prevention of Food Contamination					51	In Compliance	Plumbing installed; proper backflow devices			
38	In Compliance	Insects, rodents, & animals not present			52	In Compliance	Sewage & waste water properly disposed			
39	In Compliance	No Contamination (preparation, storage, display)			53	In Compliance	Toilet facilities: supplied & cleaned			
40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal			
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean			
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
Person in Charge (Print & Signature) Victoria Maltese					Date: 08/12/2025					
Inspector (Print & Signature) Darren Guffey					Phone: 904 506-6081					

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
13. Food in good condition, safe, & unadulterated	64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered. Four dented food cans. Removed from service onsite.
21. Hot holding temperatures	Hot hold service line shelves had marinara below 135F degrees on plastic tray on hot shelves. Place items on hot warmer shelf or use metal. Plastic tray does not conduct heat to food items.

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

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26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
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38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
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47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: CROOKSHANK ELEMENTARY SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 1455 N Whitney St City: Saint Augustine							
ZIP Code: 32084		Person in Charge: Desiree Pacetti					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/13/2025	10:00 am	10:25 am	55-48-00011	003473	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	In Compliance	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	In Compliance	Shellstock tags & parasite destruction					
Approved Procedures				Approved Procedures			
15	In Compliance	Food separated & protected; Single-use gloves					
16	In Compliance	Food-contact surfaces; cleaned & sanitized					
17	In Compliance	Proper disposal of unsafe food					
18	In Compliance	Cooking time & temperatures					
19	In Compliance	Reheating procedures for hot holding					
20	In Compliance	Cooling time and temperature					
21	In Compliance	Hot holding temperatures					
22	In Compliance	Cold holding temperatures					
23	In Compliance	Date marking and disposition					
24	In Compliance	Time as PHC; procedures & records					
25	In Compliance	Advisory for raw/undercooked food					
26	In Compliance	Pasteurized foods used; No prohibited foods					
27	In Compliance	Food additives: approved & properly used					
28	In Compliance	Toxic substances identified, stored, & used					
29	In Compliance	Variance/specialized process/HACCP					
GOOD RETAIL PRACTICES				GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Safe Food and Water				Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
CLIENT NOT AVAILABLE TO SIGN				CLIENT NOT AVAILABLE TO SIGN			
Person in Charge (Print & Signature)				Person in Charge (Print & Signature)			
_____				_____			
Inspector (Print & Signature)				Inspector (Print & Signature)			
_____				_____			
Date: 08/13/2025				Date: 08/13/2025			
Phone: 904 209-3250				Phone: 904 209-3250			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
-------------	---------------------------

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk	41 °F

Inspector Comments: desiree.d.pacetti@stjohns.k12.fl.us

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: EVELYN HAMBLIN CENTER

Address: 16 Isabel St

City: Saint Augustine

ZIP Code: 32084

Person in Charge: Rachel Hardee

Telephone: (904) 547-3963

PIC Email:

Date (MM/DD/YY)

Begin Time

End Time

Permit Number

Position Number

08/13/2025

11:05 am

11:32 am

55-48-00088

54792

RESULTS:

S - Satisfactory

Correct by:

Stop Sale Issued?

Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0

Number of Repeat Violations (1-57 R) 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status

IN	OUT	N/A	N/O		COS	R
Supervision						
1	In Compliance			Demonstration of Knowledge/Training		
2	In Compliance			Certified Manager/Person in Charge Present		
Employee Health						
3	In Compliance			Knowledge, responsibilities and reporting		
4	In Compliance			Proper use of restriction and exclusion		
5	In Compliance			Responding to vomiting & diarrheal events		
Good Hygienic Practices						
6	In Compliance			Proper eating, tasting, drinking, or tobacco use		
7	In Compliance			No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
8	In Compliance			Hands clean & properly washed		
9	In Compliance			No bare hand contact with RTE food		
10	In Compliance			Handwashing sinks, accessible & supplies		
Approved Source						
11	In Compliance			Food obtained from approved source		
12	In Compliance			Food received at proper temperature		
13	In Compliance			Food in good condition, safe, & unadulterated		
14	In Compliance			Shellstock tags & parasite destruction		

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O		COS	R
Safe Food and Water						
30	In Compliance			Pasteurized eggs used when required		
31	In Compliance			Water & ice from approved sources		
32	In Compliance			Variance obtained for special processing		
Food Temperature Control						
33	In Compliance			Proper cooling methods; adequate equipment		
34	In Compliance			Plant food properly cooked for hot holding		
35	In Compliance			Approved thawing methods		
36	In Compliance			Thermometers provided & accurate		
Food Identification						
37	In Compliance			Food properly labeled; original container		
Prevention of Food Contamination						
38	In Compliance			Insects, rodents, & animals not present		
39	In Compliance			No Contamination (preparation, storage, display)		
40	In Compliance			Personal cleanliness		
41	In Compliance			Wiping cloths; properly used & stored		
42	In Compliance			Washing fruits & vegetables		

Compliance Status

IN	OUT	N/A	N/O		COS	R
Protection from Contamination						
15	In Compliance			Food separated & protected; Single-use gloves		
16	In Compliance			Food-contact surfaces; cleaned & sanitized		
17	In Compliance			Proper disposal of unsafe food		
Time/Temperature Control for Safety						
18	In Compliance			Cooking time & temperatures		
19	In Compliance			Reheating procedures for hot holding		
20	In Compliance			Cooling time and temperature		
21	In Compliance			Hot holding temperatures		
22	In Compliance			Cold holding temperatures		
23	In Compliance			Date marking and disposition		
24	In Compliance			Time as PHC; procedures & records		
Consumer Advisory						
25	In Compliance			Advisory for raw/undercooked food		
Highly Susceptible Populations						
26	In Compliance			Pasteurized foods used; No prohibited foods		
Additives and Toxic Substances						
27	In Compliance			Food additives: approved & properly used		
28	In Compliance			Toxic substances identified, stored, & used		
Approved Procedures						
29	In Compliance			Variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Rachel Hardee

Date: 08/13/2025

Inspector (Print & Signature)

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk/ Fridge	41 °F

Inspector Comments: Rachel.hardee@stjohns.k12.fl.us


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40. **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.
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44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____			
	Name of Establishment: FRUIT COVE MIDDLE SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?	
Address: 3180 Race Track Rd City: Jacksonville					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>						
ZIP Code: 32259		Person in Charge: Diana Lakoskey									
Telephone: (904) 547-3963		PIC Email:									
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number							
08/12/2025	11:21 am	12:00 pm	55-48-00190	54792							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection											
Compliance Status					Compliance Status						
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R						
Supervision					Protection from Contamination						
1	<u>In Compliance</u>	Demonstration of Knowledge/Training									
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present									
Employee Health					Time/Temperature Control for Safety						
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting									
4	<u>In Compliance</u>	Proper use of restriction and exclusion									
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events									
Good Hygienic Practices					Consumer Advisory						
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use									
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands					Highly Susceptible Populations						
8	<u>In Compliance</u>	Hands clean & properly washed									
9	<u>In Compliance</u>	No bare hand contact with RTE food									
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies									
Approved Source					Additives and Toxic Substances						
11	<u>In Compliance</u>	Food obtained from approved source									
12	<u>In Compliance</u>	Food received at proper temperature									
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated									
14	<u>In Compliance</u>	Shellstock tags & parasite destruction									
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.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.						
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R						
Safe Food and Water					Proper Use of Utensils						
30	<u>In Compliance</u>	Pasteurized eggs used when required									
31	<u>In Compliance</u>	Water & ice from approved sources									
32	<u>In Compliance</u>	Variance obtained for special processing									
Food Temperature Control					Utensils, Equipment and Vending						
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment									
34	<u>In Compliance</u>	Plant food properly cooked for hot holding									
35	<u>In Compliance</u>	Approved thawing methods									
36	<u>In Compliance</u>	Thermometers provided & accurate									
Food Identification					Physical Facilities						
37	<u>In Compliance</u>	Food properly labeled; original container									
Prevention of Food Contamination					50	<u>In Compliance</u>	Hot & cold water available; under pressure				
38	<u>In Compliance</u>	Insects, rodents, & animals not present									
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)			51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				
40	<u>In Compliance</u>	Personal cleanliness			52	<u>In Compliance</u>	Sewage & waste water properly disposed				
41	<u>In Compliance</u>	Wiping cloths; properly used & stored			53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				
42	<u>In Compliance</u>	Washing fruits & vegetables			54	<u>In Compliance</u>	Garbage & refuse disposal				
Person in Charge (Print & Signature)					Date: 08/12/2025						
Diana Lakoskey					Phone: 904 209-3250						
Inspector (Print & Signature)					Darren Guffey						

Name of Establishment: FRUIT COVE MIDDLE SCHOOL

Record ID: 55-48-00190

Inspection Date: 08/12/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Marinara	115 °F

Inspector Comments: No violations observed during inspection.

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: KETTERLINUS ELEMENTARY SCHOOL

Address: 67 Orange St

City: Saint Augustine

ZIP Code: 32084

Person in Charge: John Harpst

Telephone: (904) 547-3963

PIC Email:

Date (MM/DD/YY)

Begin Time

End Time

Permit Number

Position Number

08/13/2025

11:00 am

11:30 am

55-48-00014

54792

RESULTS:

S - Satisfactory

Correct by:

Stop Sale Issued?

Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0

Number of Repeat Violations (1-57 R) 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status

IN	OUT	N/A	N/O		COS	R
Supervision						
1	In Compliance			Demonstration of Knowledge/Training		
2	In Compliance			Certified Manager/Person in Charge Present		
Employee Health						
3	In Compliance			Knowledge, responsibilities and reporting		
4	In Compliance			Proper use of restriction and exclusion		
5	In Compliance			Responding to vomiting & diarrheal events		
Good Hygienic Practices						
6	In Compliance			Proper eating, tasting, drinking, or tobacco use		
7	In Compliance			No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
8	In Compliance			Hands clean & properly washed		
9	In Compliance			No bare hand contact with RTE food		
10	In Compliance			Handwashing sinks, accessible & supplies		
Approved Source						
11	In Compliance			Food obtained from approved source		
12	In Compliance			Food received at proper temperature		
13	In Compliance			Food in good condition, safe, & unadulterated		
14	In Compliance			Shellstock tags & parasite destruction		

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O		COS	R
Safe Food and Water						
30	Not Applicable			Pasteurized eggs used when required		
31	In Compliance			Water & ice from approved sources		
32	Not Applicable			Variance obtained for special processing		
Food Temperature Control						
33	In Compliance			Proper cooling methods; adequate equipment		
34	Not Observed			Plant food properly cooked for hot holding		
35	Not Observed			Approved thawing methods		
36	In Compliance			Thermometers provided & accurate		
Food Identification						
37	In Compliance			Food properly labeled; original container		
Prevention of Food Contamination						
38	In Compliance			Insects, rodents, & animals not present		
39	In Compliance			No Contamination (preparation, storage, display)		
40	In Compliance			Personal cleanliness		
41	In Compliance			Wiping cloths; properly used & stored		
42	In Compliance			Washing fruits & vegetables		

Person in Charge (Print & Signature)

John Harpst

Date:

08/13/2025

Inspector (Print & Signature)

Darren Guffey

Phone:

(904) 506-6081

Compliance Status

IN	OUT	N/A	N/O		COS	R
Protection from Contamination						
15	In Compliance			Food separated & protected; Single-use gloves		
16	In Compliance			Food-contact surfaces; cleaned & sanitized		
17	In Compliance			Proper disposal of unsafe food		
Time/Temperature Control for Safety						
18	Not Observed			Cooking time & temperatures		
19	Not Applicable			Reheating procedures for hot holding		
20	Not Observed			Cooling time and temperature		
21	In Compliance			Hot holding temperatures		
22	In Compliance			Cold holding temperatures		
23	In Compliance			Date marking and disposition		
24	In Compliance			Time as PHC; procedures & records		
Consumer Advisory						
25	Not Applicable			Advisory for raw/undercooked food		
Highly Susceptible Populations						
26	Not Applicable			Pasteurized foods used; No prohibited foods		
Additives and Toxic Substances						
27	In Compliance			Food additives: approved & properly used		
28	In Compliance			Toxic substances identified, stored, & used		
Approved Procedures						
29	In Compliance			Variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

IN	OUT	N/A	N/O		COS	R
Proper Use of Utensils						
43	In Compliance			Utensils: properly stored		
44	In Compliance			Equipment & linens: stored, dried, & handled		
45	In Compliance			Single-use/single-service articles: stored & used		
46	In Compliance			Slash resistant/cloth gloves used properly		
Utensils, Equipment and Vending						
47	In Compliance			Food & non-food contact surfaces		
48	In Compliance			Warewashing: installed, maintained, used; test strips		
49	In Compliance			Non-food contact surfaces clean		
Physical Facilities						
50	In Compliance			Hot & cold water available; under pressure		
51	In Compliance			Plumbing installed; proper backflow devices		
52	In Compliance			Sewage & waste water properly disposed		
53	In Compliance			Toilet facilities: supplied & cleaned		
54	In Compliance			Garbage & refuse disposal		
55	In Compliance			Facilities installed, maintained, & clean		
56	In Compliance			Ventilation & lighting		
57	In Compliance			Permit; Fees; Application; Plans		

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


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28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
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38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
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47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: WEBSTER ELEMENTARY SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 420 N Orange St City: Saint Augustine							
ZIP Code: 32084		Person in Charge: Maria L. Lightkep					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/13/2025	9:33 am	10:00 am	55-48-00021	003473	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting			17	In Compliance	Proper disposal of unsafe food
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			20	In Compliance	Cooling time and temperature
7	In Compliance	No discharge from eyes, nose, and mouth			21	In Compliance	Hot holding temperatures
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed			22	In Compliance	Cold holding temperatures
9	In Compliance	No bare hand contact with RTE food			23	In Compliance	Date marking and disposition
10	In Compliance	Handwashing sinks, accessible & supplies			24	In Compliance	Time as PHC; procedures & records
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source			25	In Compliance	Advisory for raw/undercooked food
12	In Compliance	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods
13	In Compliance	Food in good condition, safe, & unadulterated			Approved Procedures		
14	In Compliance	Shellstock tags & parasite destruction			27	In Compliance	Food additives: approved & properly 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.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Safe Food and Water				Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present			51	In Compliance	Plumbing installed; proper backflow devices
39	In Compliance	No Contamination (preparation, storage, display)			52	In Compliance	Sewage & waste water properly disposed
40	In Compliance	Personal cleanliness			53	In Compliance	Toilet facilities: supplied & cleaned
41	In Compliance	Wiping cloths; properly used & stored			54	In Compliance	Garbage & refuse disposal
42	In Compliance	Washing fruits & vegetables			55	In Compliance	Facilities installed, maintained, & clean
Person in Charge (Print & Signature)				Inspector (Print & Signature)			
Maria L. Lightkep				Jessica Glenn			
Date: 08/13/2025				Phone: 904 209-3250			

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: maria.l.lightkep@stjohns.k12.fl.us


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____		
	PURPOSE: Routine							
Name of Establishment: ST. AUGUSTINE HIGH SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?	
Address: 3205 Varella Ave City: Saint Augustine								
ZIP Code: 32084		Person in Charge: St Augustine High School						
Telephone: (904) 547-3963		PIC Email:						
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number				
08/12/2025	9:52 am	10:20 am	55-48-00033	54792	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection								
Compliance Status				Compliance Status				
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R				
Supervision				Protection from Contamination				
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves	
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized	
Employee Health				Time/Temperature Control for Safety				
3	In Compliance	Knowledge, responsibilities and reporting			17	In Compliance	Proper disposal of unsafe food	
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures	
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory				
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			20	In Compliance	Cooling time and temperature	
7	In Compliance	No discharge from eyes, nose, and mouth			21	In Compliance	Hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations				
8	In Compliance	Hands clean & properly washed			22	In Compliance	Cold holding temperatures	
9	In Compliance	No bare hand contact with RTE food			23	In Compliance	Date marking and disposition	
10	In Compliance	Handwashing sinks, accessible & supplies			24	In Compliance	Time as PHC; procedures & records	
Approved Source				Additives and Toxic Substances				
11	In Compliance	Food obtained from approved source			25	In Compliance	Advisory for raw/undercooked food	
12	In Compliance	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods	
13	In Compliance	Food in good condition, safe, & unadulterated			Approved Procedures			
14	In Compliance	Shellstock tags & parasite destruction			27	In Compliance	Food additives: approved & properly 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.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.				
								GOOD RETAIL PRACTICES
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R				
Safe Food and Water				Proper Use of Utensils				
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored	
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled	
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used	
Food Temperature Control				Utensils, Equipment and Vending				
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly	
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces	
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips	
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean	
Food Identification				Physical Facilities				
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure	
Prevention of Food Contamination				Physical Facilities				
38	In Compliance	Insects, rodents, & animals not present			51	In Compliance	Plumbing installed; proper backflow devices	
39	In Compliance	No Contamination (preparation, storage, display)			52	In Compliance	Sewage & waste water properly disposed	
40	In Compliance	Personal cleanliness			53	In Compliance	Toilet facilities: supplied & cleaned	
41	In Compliance	Wiping cloths; properly used & stored			54	In Compliance	Garbage & refuse disposal	
42	In Compliance	Washing fruits & vegetables			55	In Compliance	Facilities installed, maintained, & clean	
Person in Charge (Print & Signature) CLIENT NOT AVAILABLE TO SIGN				St Augustine High School Date: 08/12/2025				
				Inspector (Print & Signature) Jessica Glenn Phone: 904 209-3250				

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations at time of inspection

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
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7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
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9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
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11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
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17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: OSCEOLA ELEMENTARY SCHOOL

Address: 1605 Osceola Elementary Rd

City: Saint Augustine

ZIP Code: 32084

Person in Charge: Mary Grasso

Telephone: (904) 547-3963

PIC Email:

Date (MM/DD/YY)

Begin Time

End Time

Permit Number

Position Number

08/13/2025

10:30 am

11:02 am

55-48-00026

003473

RESULTS:

S - Satisfactory

Correct by:

Stop Sale Issued?

Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0

Number of Repeat Violations (1-57 R) 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status

IN	OUT	N/A	N/O		COS	R
Supervision						
1	In Compliance			Demonstration of Knowledge/Training		
2	In Compliance			Certified Manager/Person in Charge Present		
Employee Health						
3	In Compliance			Knowledge, responsibilities and reporting		
4	In Compliance			Proper use of restriction and exclusion		
5	In Compliance			Responding to vomiting & diarrheal events		
Good Hygienic Practices						
6	In Compliance			Proper eating, tasting, drinking, or tobacco use		
7	In Compliance			No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
8	In Compliance			Hands clean & properly washed		
9	In Compliance			No bare hand contact with RTE food		
10	In Compliance			Handwashing sinks, accessible & supplies		
Approved Source						
11	In Compliance			Food obtained from approved source		
12	In Compliance			Food received at proper temperature		
13	In Compliance			Food in good condition, safe, & unadulterated		
14	In Compliance			Shellstock tags & parasite destruction		

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O		COS	R
Safe Food and Water						
30	In Compliance			Pasteurized eggs used when required		
31	In Compliance			Water & ice from approved sources		
32	In Compliance			Variance obtained for special processing		
Food Temperature Control						
33	In Compliance			Proper cooling methods; adequate equipment		
34	In Compliance			Plant food properly cooked for hot holding		
35	In Compliance			Approved thawing methods		
36	In Compliance			Thermometers provided & accurate		
Food Identification						
37	In Compliance			Food properly labeled; original container		
Prevention of Food Contamination						
38	In Compliance			Insects, rodents, & animals not present		
39	In Compliance			No Contamination (preparation, storage, display)		
40	In Compliance			Personal cleanliness		
41	In Compliance			Wiping cloths; properly used & stored		
42	In Compliance			Washing fruits & vegetables		

Compliance Status

IN	OUT	N/A	N/O		COS	R
Protection from Contamination						
15	In Compliance			Food separated & protected; Single-use gloves		
16	In Compliance			Food-contact surfaces; cleaned & sanitized		
17	In Compliance			Proper disposal of unsafe food		
Time/Temperature Control for Safety						
18	In Compliance			Cooking time & temperatures		
19	In Compliance			Reheating procedures for hot holding		
20	In Compliance			Cooling time and temperature		
21	In Compliance			Hot holding temperatures		
22	In Compliance			Cold holding temperatures		
23	In Compliance			Date marking and disposition		
24	In Compliance			Time as PHC; procedures & records		
Consumer Advisory						
25	In Compliance			Advisory for raw/undercooked food		
Highly Susceptible Populations						
26	In Compliance			Pasteurized foods used; No prohibited foods		
Additives and Toxic Substances						
27	In Compliance			Food additives: approved & properly used		
28	In Compliance			Toxic substances identified, stored, & used		
Approved Procedures						
29	In Compliance			Variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Mary Grasso

Date:

08/13/2025

Inspector (Print & Signature)

Jessica Glenn

Phone:

904 209-3250

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk	41 °F

Inspector Comments: mary.grasso@stjohns.k12.fl.us


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: SEBASTIAN MIDDLE SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 2955 Lewis Speedway City: Saint Augustine							
ZIP Code: 32084		Person in Charge: Sebastain Middle School					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/12/2025	10:20 am	10:43 am	55-48-00024	003473	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O				IN OUT N/A N/O			
COS R				COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	In Compliance	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	In Compliance	Shellstock tags & parasite destruction					
Approved Procedures				Approved Procedures			
15	In Compliance	Food separated & protected; Single-use gloves					
16	In Compliance	Food-contact surfaces; cleaned & sanitized					
17	In Compliance	Proper disposal of unsafe food					
18	In Compliance	Cooking time & temperatures					
19	In Compliance	Reheating procedures for hot holding					
20	In Compliance	Cooling time and temperature					
21	In Compliance	Hot holding temperatures					
22	In Compliance	Cold holding temperatures					
23	In Compliance	Date marking and disposition					
24	In Compliance	Time as PHC; procedures & records					
25	In Compliance	Advisory for raw/undercooked food					
26	In Compliance	Pasteurized foods used; No prohibited foods					
27	In Compliance	Food additives: approved & properly used					
28	In Compliance	Toxic substances identified, stored, & used					
29	In Compliance	Variance/specialized process/HACCP					
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.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O				IN OUT N/A N/O			
COS R				COS R			
Safe Food and Water				Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Sebastain Middle School			
Inspector (Print & Signature)				Jessica Glenn			
CLIENT NOT AVAILABLE TO SIGN				Date: 08/12/2025			
Phone: 904 209-3250				Phone: 904 209-3250			

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: Low lighting under the hood has been corrected.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

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3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
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20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
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26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____			
	Name of Establishment: Landrum Middle School					RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?	
Address: 230 Landrum Ln City: Ponte Vedra Beach					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 1 Number of Repeat Violations (1-57 R) 0						
ZIP Code: 32082		Person in Charge: Michael Howell									
Telephone: (904) 547-3963		PIC Email:									
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number							
08/14/2025	10:30 am	11:30 am	55-48-00025	003473							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection											
Compliance Status					Compliance Status						
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R						
Supervision					Protection from Contamination						
1	In Compliance	Demonstration of Knowledge/Training									
2	In Compliance	Certified Manager/Person in Charge Present									
Employee Health					Time/Temperature Control for Safety						
3	In Compliance	Knowledge, responsibilities and reporting									
4	In Compliance	Proper use of restriction and exclusion									
5	In Compliance	Responding to vomiting & diarrheal events									
Good Hygienic Practices					18	Not Observed	Cooking time & temperatures				
6	In Compliance	Proper eating, tasting, drinking, or tobacco use									
7	In Compliance	No discharge from eyes, nose, and mouth									
Preventing Contamination by Hands					19	In Compliance	Reheating procedures for hot holding				
8	In Compliance	Hands clean & properly washed									
9	In Compliance	No bare hand contact with RTE food									
10	In Compliance	Handwashing sinks, accessible & supplies									
Approved Source					20	Not Observed	Cooling time and temperature				
11	In Compliance	Food obtained from approved source									
12	In Compliance	Food received at proper temperature									
13	In Compliance	Food in good condition, safe, & unadulterated									
14	In Compliance	Shellstock tags & parasite destruction									
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.					21	Not Observed	Hot holding temperatures				
					22	Out of Compliance	Cold holding temperatures				X
					23	In Compliance	Date marking and disposition				
					24	In Compliance	Time as PHC; procedures & records				
GOOD RETAIL PRACTICES					Consumer Advisory						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					Highly Susceptible Populations						
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R						
Safe Food and Water					Proper Use of Utensils						
30	Not Applicable	Pasteurized eggs used when required									
31	In Compliance	Water & ice from approved sources									
32	In Compliance	Variance obtained for special processing									
Food Temperature Control					43	In Compliance	Utensils: properly stored				
33	In Compliance	Proper cooling methods; adequate equipment									
34	In Compliance	Plant food properly cooked for hot holding									
35	In Compliance	Approved thawing methods									
36	In Compliance	Thermometers provided & accurate									
Food Identification					44	In Compliance	Equipment & linens: stored, dried, & handled				
37	In Compliance	Food properly labeled; original container									
Prevention of Food Contamination					45	In Compliance	Single-use/single-service articles: stored & used				
38	In Compliance	Insects, rodents, & animals not present									
39	In Compliance	No Contamination (preparation, storage, display)									
40	In Compliance	Personal cleanliness									
41	Out of Compliance	Wiping cloths; properly used & stored							X		
42	In Compliance	Washing fruits & vegetables									
Person in Charge (Print & Signature) _____					Michael Howell						
Inspector (Print & Signature) _____					Darren Guffey						
Date: 08/14/2025					Phone: 904 506-6081						

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk in refrigerator	45 °F

Inspector Comments: No inspector comments for this inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: OCEAN PALMS ELEMENTARY SCHOOL					RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?
Address: 355 Landrum Ln City: Ponte Vedra					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32082		Person in Charge: Latrecia Williams								
Telephone: (904) 547-3963		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/14/2025	11:30 am	12:05 pm	55-48-00032	003473						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
Approved Source					Additives and Toxic Substances					
11	In Compliance	Food obtained from approved source								
12	Not Observed	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
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GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Safe Food and Water					Proper Use of Utensils					
30	Not Applicable	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container								
Prevention of Food Contamination					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
Person in Charge (Print & Signature) _____					Latrecia Williams Date: 08/14/2025					
Inspector (Print & Signature) _____					Darren Guffey Phone: (904) 506-6081					

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
56. Ventilation & lighting	Low lighting in the walk in refrigerator (5 FC in the corner). Maintain 20 FC in the walk in refrigerator. Install light fixtures to achieve required foot candles.

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


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22. **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.
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27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____			
	Name of Establishment: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?	
Address: 630 AIA N City: Ponte Vedra Beach					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>						
ZIP Code: 32082		Person in Charge: Elymar Pratoateaga									
Telephone: (904) 547-3963		PIC Email:									
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number							
08/22/2025	11:00 am	11:30 am	55-48-00017	003473							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection											
Compliance Status					Compliance Status						
Supervision					Protection from Contamination						
IN	OUT	N/A	N/O	COS	R	IN	OUT	N/A	N/O	COS	R
1	In Compliance					15	In Compliance				
2	In Compliance					16	In Compliance				
Employee Health						Time/Temperature Control for Safety					
3	In Compliance					18	Not Observed				
4	In Compliance					19	Not Applicable				
5	In Compliance					20	Not Observed				
Good Hygienic Practices						Consumer Advisory					
6	In Compliance					25	Not Applicable				
7	In Compliance					Highly Susceptible Populations					
Preventing Contamination by Hands						Additives and Toxic Substances					
8	In Compliance					27	In Compliance				
9	In Compliance					28	In Compliance				
10	In Compliance					Approved Procedures					
Approved Source						29	In Compliance				
11	In Compliance					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
12	Not Observed										
13	In Compliance										
14	Not Observed										
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.											
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Safe Food and Water						Proper Use of Utensils					
IN	OUT	N/A	N/O	COS	R	IN	OUT	N/A	N/O	COS	R
30	Not Applicable					43	In Compliance				
31	In Compliance					44	In Compliance				
32	In Compliance					45	In Compliance				
Food Temperature Control						Utensils, Equipment and Vending					
33	In Compliance					47	In Compliance				
34	Not Observed					48	In Compliance				
35	In Compliance					49	In Compliance				
36	In Compliance					Physical Facilities					
Food Identification						50	In Compliance				
37	In Compliance					51	In Compliance				
Prevention of Food Contamination						52	In Compliance				
38	In Compliance					53	In Compliance				
39	In Compliance					54	In Compliance				
40	In Compliance					55	In Compliance				
41	In Compliance					56	In Compliance				
42	In Compliance					57	In Compliance				
Person in Charge (Print & Signature) _____						Elymar Pratoateaga Date: 08/18/2025					
Inspector (Print & Signature) _____						Darren Guffey Phone: 904 209-3250					

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
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54. **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.
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56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: WARDS CREEK ELEMENTARY					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 6555 State Road 16 City: Saint Augustine							
ZIP Code: 32092		Person in Charge: Wards Creek Elementary					
Telephone: (904) 547-3961		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/18/2025	10:40 am	11:18 am	55-48-00381	54792	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	In Compliance	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	In Compliance	Shellstock tags & parasite destruction					
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.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Safe Food and Water				Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Permit, Fees, Application; Plans			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Wards Creek Elementary			
Inspector (Print & Signature)				Jessica Glenn			
CLIENT NOT AVAILABLE TO SIGN				Date: 08/18/2025			
(Signature)				Phone: 904 209-3250			

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk.Fridge	38 °F

Inspector Comments: No violations at time of inspection.

Alison.Hargus@stjohns.k12.fl.us
Michael.holmes@stjohns.k12.fl.us
Ethan.gumble@stjohns.k12.fl.us


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21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135° F.
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28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____				
	Name of Establishment: MILL CREEK ELEMENTARY SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?		
Address: 3720 International Golf Pkwy					City: Saint Augustine							
ZIP Code: 32092			Person in Charge: Mill Creek Elem					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>				
Telephone: (904) 547-3963			PIC Email:									
Date (MM/DD/YY)		Begin Time		End Time		Permit Number		Position Number				
08/19/2025		11:02 am		11:25 am		55-48-00015		003473				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, 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.
 Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status					
IN	OUT	N/A	N/O	COS	R
Supervision					
1	In Compliance				
2	In Compliance				
Employee Health					
3	In Compliance				
4	In Compliance				
5	In Compliance				
Good Hygienic Practices					
6	In Compliance				
7	In Compliance				
Preventing Contamination by Hands					
8	In Compliance				
9	In Compliance				
10	In Compliance				
Approved Source					
11	In Compliance				
12	In Compliance				
13	In Compliance				
14	In Compliance				

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O	COS	R
Safe Food and Water					
30	In Compliance				
31	In Compliance				
32	In Compliance				
Food Temperature Control					
33	In Compliance				
34	In Compliance				
35	In Compliance				
36	In Compliance				
Food Identification					
37	In Compliance				
Prevention of Food Contamination					
38	In Compliance				
39	In Compliance				
40	In Compliance				
41	In Compliance				
42	In Compliance				

IN	OUT	N/A	N/O	COS	R
Protection from Contamination					
15	In Compliance				
16	In Compliance				
17	In Compliance				
Time/Temperature Control for Safety					
18	In Compliance				
19	In Compliance				
20	In Compliance				
21	In Compliance				
22	In Compliance				
23	In Compliance				
24	In Compliance				
Consumer Advisory					
25	In Compliance				
Highly Susceptible Populations					
26	In Compliance				
Additives and Toxic Substances					
27	In Compliance				
28	In Compliance				
Approved Procedures					
29	In Compliance				

Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Person in Charge (Print & Signature) _____

Inspector (Print & Signature) _____

CLIENT NOT AVAILABLE TO SIGN

Mill Creek Elem

Jessica Glenn

Date: 08/18/2025

Phone: 904 209-3250

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk/Fridge	37 °F

Inspector Comments: No violations at time of inspection.
Caroline.russ@stjohns.k12.fl.us


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41° F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135° F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135° F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
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43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
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57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

		Facility Type: School (9 months or less)				Grade: ____			
PURPOSE: Routine									
Name of Establishment: Toco Creek High School				RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?	
Address: 11200 Saint Johns Pkwy									
City: Saint Augustine									
ZIP Code: 32092		Person in Charge: Toco Creek High School							
Telephone: (904) 547-4260		PIC Email:							
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0				
08/19/2025	10:25 am	11:00 am	55-48-2370054	54792	Number of Repeat Violations (1-57 R) 0				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection									
Compliance Status					Compliance Status				
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R				
Supervision					Protection from Contamination				
1	In Compliance	Demonstration of Knowledge/Training							
2	In Compliance	Certified Manager/Person in Charge Present							
Employee Health					Time/Temperature Control for Safety				
3	In Compliance	Knowledge, responsibilities and reporting							
4	In Compliance	Proper use of restriction and exclusion							
5	In Compliance	Responding to vomiting & diarrheal events							
Good Hygienic Practices					Consumer Advisory				
6	In Compliance	Proper eating, tasting, drinking, or tobacco use							
7	In Compliance	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In Compliance	Hands clean & properly washed							
9	In Compliance	No bare hand contact with RTE food							
10	In Compliance	Handwashing sinks, accessible & supplies							
Approved Source					Additives and Toxic Substances				
11	In Compliance	Food obtained from approved source							
12	In Compliance	Food received at proper temperature							
13	In Compliance	Food in good condition, safe, & unadulterated							
14	In Compliance	Shellstock tags & parasite destruction							
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.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.				
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R				
Safe Food and Water					Proper Use of Utensils				
30	In Compliance	Pasteurized eggs used when required							
31	In Compliance	Water & ice from approved sources							
32	In Compliance	Variance obtained for special processing							
Food Temperature Control					Utensils, Equipment and Vending				
33	In Compliance	Proper cooling methods; adequate equipment							
34	In Compliance	Plant food properly cooked for hot holding							
35	In Compliance	Approved thawing methods							
36	In Compliance	Thermometers provided & accurate							
Food Identification					Physical Facilities				
37	In Compliance	Food properly labeled; original container							
Prevention of Food Contamination					Permit, Fees, Application; Plans				
38	In Compliance	Insects, rodents, & animals not present							
39	In Compliance	No Contamination (preparation, storage, display)							
40	In Compliance	Personal cleanliness							
41	In Compliance	Wiping cloths; properly used & stored							
42	In Compliance	Washing fruits & vegetables							
Person in Charge (Print & Signature)					Toco Creek High School				
CLIENT NOT AVAILABLE TO SIGN					Date: 08/18/2025				
Inspector (Print & Signature)					Phone: 904 209-3250				
Jessica Glenn									

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk/Fridge	38 °F
Milk/Fridge	38 °F

Inspector Comments: No violations at time of inspection

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

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40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Trout Creek Academy				
Address: 855 Timberwolf Trl		City: Saint Augustine		
ZIP Code: 32092	Person in Charge: Trout Creek Academy			
Telephone: (904) 547-8930	PIC Email:			
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number
08/18/2025	11:18 am	9:10 am	55-48-2973603	003473

RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u>	
	Number of Repeat Violations (1-57 R) <u>0</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, 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.
Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status			
IN	OUT	N/A	N/O
Supervision			
1	In Compliance	Demonstration of Knowledge/Training	
2	In Compliance	Certified Manager/Person in Charge Present	
Employee Health			
3	In Compliance	Knowledge, responsibilities and reporting	
4	In Compliance	Proper use of restriction and exclusion	
5	In Compliance	Responding to vomiting & diarrheal events	
Good Hygienic Practices			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use	
7	In Compliance	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In Compliance	Hands clean & properly washed	
9	In Compliance	No bare hand contact with RTE food	
10	In Compliance	Handwashing sinks, accessible & supplies	
Approved Source			
11	In Compliance	Food obtained from approved source	
12	In Compliance	Food received at proper temperature	
13	In Compliance	Food in good condition, safe, & unadulterated	
14	In Compliance	Shellstock tags & parasite destruction	

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN	OUT	N/A	N/O
Safe Food and Water			
30	In Compliance	Pasteurized eggs used when required	
31	In Compliance	Water & ice from approved sources	
32	In Compliance	Variance obtained for special processing	
Food Temperature Control			
33	In Compliance	Proper cooling methods; adequate equipment	
34	In Compliance	Plant food properly cooked for hot holding	
35	In Compliance	Approved thawing methods	
36	In Compliance	Thermometers provided & accurate	
Food Identification			
37	In Compliance	Food properly labeled; original container	
Prevention of Food Contamination			
38	In Compliance	Insects, rodents, & animals not present	
39	In Compliance	No Contamination (preparation, storage, display)	
40	In Compliance	Personal cleanliness	
41	In Compliance	Wiping cloths; properly used & stored	
42	In Compliance	Washing fruits & vegetables	

Compliance Status			
IN	OUT	N/A	N/O
Protection from Contamination			
15	In Compliance	Food separated & protected; Single-use gloves	
16	In Compliance	Food-contact surfaces; cleaned & sanitized	
17	In Compliance	Proper disposal of unsafe food	
Time/Temperature Control for Safety			
18	In Compliance	Cooking time & temperatures	
19	In Compliance	Reheating procedures for hot holding	
20	In Compliance	Cooling time and temperature	
21	In Compliance	Hot holding temperatures	
22	In Compliance	Cold holding temperatures	
23	In Compliance	Date marking and disposition	
24	In Compliance	Time as PHC; procedures & records	
Consumer Advisory			
25	In Compliance	Advisory for raw/undercooked food	
Highly Susceptible Populations			
26	In Compliance	Pasteurized foods used; No prohibited foods	
Additives and Toxic Substances			
27	In Compliance	Food additives: approved & properly used	
28	In Compliance	Toxic substances identified, stored, & used	
Approved Procedures			
29	In Compliance	Variance/specialized process/HACCP	

Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

IN	OUT	N/A	N/O
Proper Use of Utensils			
43	In Compliance	Utensils: properly stored	
44	In Compliance	Equipment & linens: stored, dried, & handled	
45	In Compliance	Single-use/single-service articles: stored & used	
46	In Compliance	Slash resistant/cloth gloves used properly	
Utensils, Equipment and Vending			
47	In Compliance	Food & non-food contact surfaces	
48	In Compliance	Warewashing: installed, maintained, used; test strips	
49	In Compliance	Non-food contact surfaces clean	
Physical Facilities			
50	In Compliance	Hot & cold water available; under pressure	
51	In Compliance	Plumbing installed; proper backflow devices	
52	In Compliance	Sewage & waste water properly disposed	
53	In Compliance	Toilet facilities: supplied & cleaned	
54	In Compliance	Garbage & refuse disposal	
55	In Compliance	Facilities installed, maintained, & clean	
56	In Compliance	Ventilation & lighting	
57	In Compliance	Permit; Fees; Application; Plans	

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Inspector (Print & Signature)

Trout Creek Academy

Date: 08/18/2025

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
Milk/Fridge	38 °F

Inspector Comments:

No violations at time of inspection.
Alicia.Smith@stjohns.k12.fl.us
michael.holmes@stjohns.k12.fl.us
ethan.gumble@stjohns.k12.fl.us


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41° F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135° F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135° F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Lakeside Academy					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 1455 Twin Creeks Dr City: Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32095		Person in Charge: Lori Aliprando								
Telephone: (904) 547-4500		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/20/2025	10:55 am	11:49 am	55-48-2973646	003473						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
Approved Source					Additives and Toxic Substances					
11	In Compliance	Food obtained from approved source								
12	Not Observed	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	Not Applicable	Shellstock tags & parasite destruction								
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.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Safe Food and Water					Proper Use of Utensils					
30	Not Applicable	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment								
34	Not Observed	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container								
Prevention of Food Contamination					Permit, Fees, Application; Plans					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
Person in Charge (Print & Signature)					Date: 08/20/2025					
Inspector (Print & Signature)					Phone: (904) 506-6081					

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


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21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
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27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: Palencia Elem. School					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 355 Palencia Village Dr City: St Augustine							
ZIP Code: 32095		Person in Charge: Savita Singh					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/20/2025	11:49 am	12:24 pm	55-48-1425117	003473			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O				IN OUT N/A N/O			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting			17	In Compliance	Proper disposal of unsafe food
4	In Compliance	Proper use of restriction and exclusion			18	Not Observed	Cooking time & temperatures
5	In Compliance	Responding to vomiting & diarrheal events			19	Not Observed	Reheating procedures for hot holding
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			20	Not Observed	Cooling time and temperature
7	In Compliance	No discharge from eyes, nose, and mouth			21	Not Observed	Hot holding temperatures
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed			22	In Compliance	Cold holding temperatures
9	In Compliance	No bare hand contact with RTE food			23	In Compliance	Date marking and disposition
10	In Compliance	Handwashing sinks, accessible & supplies			24	In Compliance	Time as PHC; procedures & records
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source			25	Not Applicable	Advisory for raw/undercooked food
12	Not Observed	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods
13	In Compliance	Food in good condition, safe, & unadulterated			Approved Procedures		
14	Not Applicable	Shellstock tags & parasite destruction			27	In Compliance	Food additives: approved & properly 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.				Approved Procedures			
				28	In Compliance	Toxic substances identified, stored, & used	
GOOD RETAIL PRACTICES				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O				IN OUT N/A N/O			
Safe Food and Water				Proper Use of Utensils			
30	Not Applicable	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly
34	Not Observed	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces
35	Not Observed	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present			51	In Compliance	Plumbing installed; proper backflow devices
39	In Compliance	No Contamination (preparation, storage, display)			52	In Compliance	Sewage & waste water properly disposed
40	In Compliance	Personal cleanliness			53	In Compliance	Toilet facilities: supplied & cleaned
41	In Compliance	Wiping cloths; properly used & stored			54	In Compliance	Garbage & refuse disposal
42	In Compliance	Washing fruits & vegetables			55	In Compliance	Facilities installed, maintained, & clean
Person in Charge (Print & Signature)				Savita Singh			
Inspector (Print & Signature)				Darren Guffey			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____		
	PURPOSE: Routine							
Name of Establishment: PONTE VEDRA HIGH SCHOOL					RESULTS: S - Satisfactory	Correct by: Next Inspection		Stop Sale Issued?
Address: 460 Davis Park Rd City: Ponte Vedra								
ZIP Code: 32081		Person in Charge: Jill Franzoi				Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 1 Number of Repeat Violations (1-57 R) 0		
Telephone: (904) 547-3963		PIC Email:						
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number				
08/26/2025	10:00 am	10:40 am	55-48-00409	54792				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection				
Compliance Status				
IN	OUT	N/A	N/O	COS R
Supervision				
1	In Compliance			Demonstration of Knowledge/Training
2	In Compliance			Certified Manager/Person in Charge Present
Employee Health				
3	In Compliance			Knowledge, responsibilities and reporting
4	In Compliance			Proper use of restriction and exclusion
5	In Compliance			Responding to vomiting & diarrheal events
Good Hygienic Practices				
6	In Compliance			Proper eating, tasting, drinking, or tobacco use
7	In Compliance			No discharge from eyes, nose, and mouth
Preventing Contamination by Hands				
8	In Compliance			Hands clean & properly washed
9	In Compliance			No bare hand contact with RTE food
10	In Compliance			Handwashing sinks, accessible & supplies
Approved Source				
11	In Compliance			Food obtained from approved source
12	Not Observed			Food received at proper temperature
13	In Compliance			Food in good condition, safe, & unadulterated
14	Not Applicable			Shellstock tags & parasite destruction
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.				

Compliance Status				
IN	OUT	N/A	N/O	COS R
Protection from Contamination				
15	In Compliance			Food separated & protected; Single-use gloves
16	In Compliance			Food-contact surfaces; cleaned & sanitized
17	In Compliance			Proper disposal of unsafe food
Time/Temperature Control for Safety				
18	In Compliance			Cooking time & temperatures
19	In Compliance			Reheating procedures for hot holding
20	In Compliance			Cooling time and temperature
21	In Compliance			Hot holding temperatures
22	Out of Compliance			Cold holding temperatures
23	In Compliance			Date marking and disposition
24	In Compliance			Time as PHC; procedures & records
Consumer Advisory				
25	Not Applicable			Advisory for raw/undercooked food
Highly Susceptible Populations				
26	In Compliance			Pasteurized foods used; No prohibited foods
Additives and Toxic Substances				
27	In Compliance			Food additives: approved & properly used
28	In Compliance			Toxic substances identified, stored, & used
Approved Procedures				
29	In Compliance			Variance/specialized process/HACCP
Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.				

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
IN	OUT	N/A	N/O	COS R
Safe Food and Water				
30	Not Applicable			Pasteurized eggs used when required
31	In Compliance			Water & ice from approved sources
32	In Compliance			Variance obtained for special processing
Food Temperature Control				
33	In Compliance			Proper cooling methods; adequate equipment
34	In Compliance			Plant food properly cooked for hot holding
35	Not Observed			Approved thawing methods
36	In Compliance			Thermometers provided & accurate
Food Identification				
37	In Compliance			Food properly labeled; original container
Prevention of Food Contamination				
38	In Compliance			Insects, rodents, & animals not present
39	In Compliance			No Contamination (preparation, storage, display)
40	In Compliance			Personal cleanliness
41	In Compliance			Wiping cloths; properly used & stored
42	In Compliance			Washing fruits & vegetables

IN	OUT	N/A	N/O	COS R
Proper Use of Utensils				
43	In Compliance			Utensils: properly stored
44	In Compliance			Equipment & linens: stored, dried, & handled
45	In Compliance			Single-use/single-service articles: stored & used
46	In Compliance			Slash resistant/cloth gloves used properly
Utensils, Equipment and Vending				
47	In Compliance			Food & non-food contact surfaces
48	In Compliance			Warewashing: installed, maintained, used; test strips
49	In Compliance			Non-food contact surfaces clean
Physical Facilities				
50	In Compliance			Hot & cold water available; under pressure
51	In Compliance			Plumbing installed; proper backflow devices
52	In Compliance			Sewage & waste water properly disposed
53	In Compliance			Toilet facilities: supplied & cleaned
54	In Compliance			Garbage & refuse disposal
55	In Compliance			Facilities installed, maintained, & clean
56	In Compliance			Ventilation & lighting
57	In Compliance			Permit; Fees; Application; Plans

Person in Charge (Print & Signature) _____ Inspector (Print & Signature) _____	Jill Franzoi Darren Guffey
	Date: 08/27/2025 Phone: (904) 506-6081

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
22. Cold holding temperatures	Salad made yesterday on the service line was 45F degrees. Maintain 41F degrees. Moved to freezer for rapid chill. Corrected onsite.

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Palm Valley Academy					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 700 Bobcat Ln City: Ponte Vedra					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32081		Person in Charge: Christopher Parker								
Telephone: (904) 547-8932		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/26/2025	10:40 am	11:11 am	55-48-1904275	54792						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
Supervision					Protection from Contamination					
IN	OUT	N/A	N/O	COS R	IN	OUT	N/A	N/O	COS R	
1	In Compliance				15	In Compliance				
2	In Compliance				16	In Compliance				
Employee Health					17	In Compliance				
3	In Compliance				Time/Temperature Control for Safety					
4	In Compliance				18	Not Observed				
5	In Compliance				19	Not Observed				
Good Hygienic Practices					20	Not Observed				
6	In Compliance				21	Not Observed				
7	In Compliance				22	In Compliance				
Preventing Contamination by Hands					23	In Compliance				
8	In Compliance				24	In Compliance				
9	In Compliance				Consumer Advisory					
10	In Compliance				25	In Compliance				
Approved Source					Highly Susceptible Populations					
11	In Compliance				26	In Compliance				
12	Not Observed				Additives and Toxic Substances					
13	In Compliance				27	In Compliance				
14	Not Applicable				28	In Compliance				
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.					Approved Procedures					
					29	In Compliance				
					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Safe Food and Water					Proper Use of Utensils					
IN	OUT	N/A	N/O	COS R	IN	OUT	N/A	N/O	COS R	
30	Not Applicable				43	In Compliance				
31	In Compliance				44	In Compliance				
32	In Compliance				45	In Compliance				
Food Temperature Control					46	In Compliance				
33	In Compliance				Utensils, Equipment and Vending					
34	In Compliance				47	In Compliance				
35	Not Observed				48	In Compliance				
36	In Compliance				49	In Compliance				
Food Identification					Physical Facilities					
37	In Compliance				50	In Compliance				
Prevention of Food Contamination					51	In Compliance				
38	In Compliance				52	In Compliance				
39	In Compliance				53	In Compliance				
40	In Compliance				54	In Compliance				
41	In Compliance				55	In Compliance				
42	In Compliance				56	In Compliance				
					57	In Compliance				
Person in Charge (Print & Signature)					Date: 08/27/2025					
Inspector (Print & Signature)					Phone: 904 506-6081					

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: VALLEY RIDGE ACADEMY					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 105 Greenleaf Dr City: Ponte Vedra							
ZIP Code: 32081		Person in Charge: Daisy Morales					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
08/26/2025	11:11 am	9:18 am	55-48-1552604	54792	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	Not Observed	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	Not Applicable	Shellstock tags & parasite destruction					
Approved Procedures				Approved Procedures			
15	In Compliance	Food separated & protected; Single-use gloves					
16	In Compliance	Food-contact surfaces; cleaned & sanitized					
17	In Compliance	Proper disposal of unsafe food					
18	In Compliance	Cooking time & temperatures					
19	Not Observed	Reheating procedures for hot holding					
20	Not Observed	Cooling time and temperature					
21	Not Observed	Hot holding temperatures					
22	In Compliance	Cold holding temperatures					
23	In Compliance	Date marking and disposition					
24	In Compliance	Time as PHC; procedures & records					
25	Not Applicable	Advisory for raw/undercooked food					
26	In Compliance	Pasteurized foods used; No prohibited foods					
27	In Compliance	Food additives: approved & properly used					
28	In Compliance	Toxic substances identified, stored, & used					
29	In Compliance	Variance/specialized process/HACCP					
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.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Safe Food and Water				Proper Use of Utensils			
30	Not Applicable	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	Not Applicable	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	Not Observed	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Date: 08/27/2025			
Inspector (Print & Signature)				Phone: (904) 506-6081			

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

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9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
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16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Allen Nease High School					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 10550 Ray Rd City: Ponte Vedra					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32081		Person in Charge: Shannon Bentley								
Telephone: (904) 547-3963		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/26/2025	11:39 am	12:05 pm	55-48-00010	54792						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
Supervision					Protection from Contamination					
1	<u>In Compliance</u>	Demonstration of Knowledge/Training			15	<u>In Compliance</u>	Food separated & protected; Single-use gloves			
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present			16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized			
Employee Health					Time/Temperature Control for Safety					
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting			18	<u>In Compliance</u>	Cooking time & temperatures			
4	<u>In Compliance</u>	Proper use of restriction and exclusion			19	<u>Not Observed</u>	Reheating procedures for hot holding			
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events			20	<u>Not Observed</u>	Cooling time and temperature			
Good Hygienic Practices					Consumer Advisory					
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use			25	<u>Not Applicable</u>	Advisory for raw/undercooked food			
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth			Highly Susceptible Populations					
Preventing Contamination by Hands					Additives and Toxic Substances					
8	<u>In Compliance</u>	Hands clean & properly washed			27	<u>In Compliance</u>	Food additives: approved & properly used			
9	<u>In Compliance</u>	No bare hand contact with RTE food			28	<u>In Compliance</u>	Toxic substances identified, stored, & used			
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies			Approved Procedures					
Approved Source					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
11	<u>In Compliance</u>	Food obtained from approved source			GOOD RETAIL PRACTICES					
12	<u>Not Observed</u>	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated			Safe Food and Water					
14	<u>Not Applicable</u>	Shellstock tags & parasite destruction			Proper Use of Utensils					
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.					Utensils, Equipment and Vending					
GOOD RETAIL PRACTICES					Physical Facilities					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					Safe Food and Water					
Food Temperature Control					Prevention of Food Contamination					
30	<u>Not Applicable</u>	Pasteurized eggs used when required			38	<u>In Compliance</u>	Insects, rodents, & animals not present			
31	<u>In Compliance</u>	Water & ice from approved sources			39	<u>In Compliance</u>	No Contamination (preparation, storage, display)			
32	<u>In Compliance</u>	Variance obtained for special processing			40	<u>In Compliance</u>	Personal cleanliness			
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment			41	<u>In Compliance</u>	Wiping cloths; properly used & stored			
34	<u>In Compliance</u>	Plant food properly cooked for hot holding			42	<u>In Compliance</u>	Washing fruits & vegetables			
35	<u>Not Observed</u>	Approved thawing methods			Person in Charge (Print & Signature)					
36	<u>In Compliance</u>	Thermometers provided & accurate			Shannon Bentley					
Food Identification					Date: 08/27/2025					
Prevention of Food Contamination					Inspector (Print & Signature)					
Person in Charge (Print & Signature)					Darren Guffey					
Inspector (Print & Signature)					Phone: (904) 506-6081					

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations observed during inspection.


Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: MURRAY MIDDLE SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 150 N Holmes Blvd City: Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32084		Person in Charge: Murray Middle								
Telephone: (904) 547-3963		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/26/2025	10:50 am	11:15 am	55-48-00016	003473						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
Approved Source					Additives and Toxic Substances					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
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.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Safe Food and Water					Proper Use of Utensils					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container								
Prevention of Food Contamination					Permit, Fees, Application; Plans					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
Person in Charge (Print & Signature)					Murray Middle					
Inspector (Print & Signature)					Jessica Glenn					
CLIENT NOT AVAILABLE TO SIGN					Date: 08/26/2025					
(Signature)					Phone: 904 209-3250					

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
No temperature observations for this inspection.	

Inspector Comments: No violations at time of inspection
rhonda.ponce@stjohns.k12.fl.us

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **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.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
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9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41° F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135° F.
22. **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.
23. **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.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135° F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **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.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.