				FO	ou E	ะรเสมแรกก	ıei	IL	111	sp	ection Rep	אטונ				
(2)	OF THE STATE	Facility	y Type: Scho	ool (9 months or le	ss)											
171														_		
S. F.		PURPO	OSE: Rout	tine										Gra	ade:	
	C =															
				e High School								RESULTS:	Correct by:		Stop S Issue	
Ac	ldress: 200	Great B	Barracuda Wa			City:	Saint	Joh	ns			S - Satisfactory	Next Inspec	cion	issue	u?
	P Code: 322			Person in Charge	Tanya	Cassano										
	elephone: (9			PIC Email:										sk Factors/Inter		2
Da	ate (MM/DD/	YY)	Begin Time	End Time		Permit Number				Po	sition Number			peat Violations		<u> </u>
	08/12/202	5	9:30 am	<u> </u>		55-48-2706					54792		0		,	
											JBLIC HEALTH INTE					
				•							e in compliance; OUT=tl s not performed by the	he act or item was obse	rved to be out of			
						e; R=repeat violation						racinty.				
Co	ompliance St									Co	mpliance Status					
	IN OUT N/A N/O	<u> </u>		Supervision			cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliano	<u>e</u>	Demonstration	on of Knowledge/Train	ning			Π		15	In Compliance	Food separated & p		use aloves		
2	In Compliance	e		nager/Person in Char		nt			ł	16	In Compliance	Food-contact surface				
		_		Employee Health	,					17	In Compliance	Proper disposal of u				
3	In Compliano	e		responsibilities and re	porting							Fime/Temperature C		tv		
4	In Compliance		-	f restriction and exclu						18	Not Observed	Cooking time & tem		· <i>y</i>		
5	In Compliano	_	<u> </u>	to vomiting & diarrhea					ł	19	In Compliance	Reheating procedu	-	n		
3	iii Oompiland	<u>.c</u>		od Hygienic Practi							Not Observed	Cooling time and te		9		
6	In Compliance	·e		, tasting, drinking, or		use		l		20 21	Out of Compliance	Hot holding tempera	•		X	
7			<u> </u>							22					^	
_′	In Compliand	<u>e</u>		from eyes, nose, and		1.	<u> </u>	<u> </u>		\vdash	In Compliance	Cold holding tempe				
8	In Compliano			g Contamination	by Hand	IS	I	1		23	In Compliance	Date marking and d	· · · · · · · · · · · · · · · · · · ·			
9				& properly washed				_		24	In Compliance	Time as PHC; proce				
	In Compliance			contact with RTE for								Consumer	Advisory			
10 In Compliance Handwashing sinks, accessible & supplies 25 In Compliance Advisory for raw/undercooked food																
44	Approved Source Highly Susceptible Populations															
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12	In Compliano	_		d at proper temperatu								Additives and Tox	ic Substances	•		
13	In Compliano			condition, safe, & un		ed				27	In Compliance	Food additives: app	roved & properly	used		
14	Not Applicab			gs & parasite destruct						28	In Compliance	Toxic substances ic	lentified, stored,	& used		
				liance" pursuant to sect of the requirements of C								Approved Pr	ocedures			
			oter 381.0072, F		Comtinue	- d				29	In Compliance	Variance/specialize	·			
				period indicated above violation. Failure to co								ctices or procedures ident injury. Public health inter				
spec	cified may result	in enfor	cement action b	eing initiated by the De	partment	of Health.				food	borne illness or injury.					
									_		TICES					
			Good Retail	Practices are prev	entative	measures to contr		_	ditio	n of	pathogens, chemical	ls, and physical objec	ts into foods.			
	IN OUT N/A N	/0	9.	afe Food and Wate	ar .		cos	R			IN OUT N/A N/O	Proper Use of	f I Itaneile		cos	R
20	In Compliance	•		eggs used when requi			I	Τ		43	In Compliance	Utensils: properly stor				Т
30	In Compliance			rom approved source						44	In Compliance	Equipment & linens:		andled	+	+
32	In Compliance	_		ained for special proc						45	In Compliance	Single-use/single-serv				+
J2	Compilario	<u>~</u>		d Temperature Co				_		46	In Compliance	Slash resistant/cloth o			\dashv	+
33	In Compliance	<u>e</u>	1	g methods; adequate		nt						Utensils, Equipme				
34	In Compliano	<u>e</u>	<u> </u>	operly cooked for hot						47	In Compliance	Food & non-food cont				
35	In Compliano		Approved that	wing methods						48	In Compliance	Warewashing: installe	d, maintained, u	sed; test strips		
36	In Compliano	<u>е</u>	Thermometer	s provided & accurate	е					49	In Compliance	Non-food contact surf	aces clean			
			F	ood Identification	1							Physical F	acilities			
37	In Compliand	<u>е</u>	Food properly	/ labeled; original con	tainer					50	In Compliance	Hot & cold water avai	lable; under pres	sure		
			Prevention	on of Food Contar	minatior	1				51	In Compliance	Plumbing installed; pr	oper backflow d	evices		
38	In Compliand	<u>ce</u>	Insects, roder	nts, & animals not pre	sent					52	In Compliance	Sewage & waste wate		sed		
39	In Compliand	<u>ce</u>	No Contamina	ation (preparation, sto	orage, dis	play				53	In Compliance	Toilet facilities: suppl	ied & cleaned			
40	In Compliand	<u>ce</u>	Personal clea	inliness						54	In Compliance	Garbage & refuse dis	posal			
41	Out of Comp	<u>lianc</u>	Wiping cloths	; properly used & stor	red		Х			55	In Compliance	Facilities installed, ma	aintained, & clea	n		
42	In Compliance Washing fruits & vegatables 56 In Compliance Ventilation & lighting															
										57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	erson in Cha	rge (Pr	int & Signatu	•						Tan	ya Cassano	Date):	08/12/2025		
Ins	spector (Prir	nt & Sig	gnature)	>		3				Dar	ren Guffey	Pho	ne:	(904) 506-60	081	

Name of Establishment: Beachside High School

Record ID: 55-48-2706605 Inspection Date: 08/12/2025

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

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

Inspector Comments: No inspector comments for this inspection.

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.
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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.
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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.
- 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 dothing; 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 deaning 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)(a). 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). Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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 deaned.
- 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.

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(3)	of THE STATE OF F	acility	/ Type: Sch	ool (9 months or less)											
EAT S															
S. F.	P	URPO	OSE: Rou	tine									Grad	le:	
	O WE IS												\top		
_				Crossing Academy							RESULTS:	Correct by:		Stop Sa	
Ac	ldress: 1365	Shetla	ind Dr		City: Saint Johns	3					S - Satisfactory	Next Inspection		Issued	1?
ZII	P Code: 3225	9		Person in Charge: Victoria	Maltese										
Те	lephone: (904			PIC Email:								Number of Risk Factors			
Da	ate (MM/DD/Y	Y)	Begin Time	End Time	Permit Number				Po	sition Number		Violations Marked "Out Number of Repeat Violations Number of Numbe			
	08/12/2025		10:30 pn	n 11:21 pm	55-48-1904	1260				003473		<u>0</u>	1) 0110114	07 11,	
				FOODBORNE	ILLNESS RISK F	ACT	DRS	AN	D PL	JBLIC HEALTH INTE	RVENTIONS				
	•			"X" under the compliance stat								ved to be out of			
				ot observed to be occurring at the COS=violation corrected on site							iaciiity.				
Co	mpliance Sta	tus							Co	ompliance Status					
	IN OUT N/A N/O			Supervision		cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliance		Demonstration	on of Knowledge/Training					15	In Compliance	1	otected; Single-use glove	e	Т	
2	In Compliance			nager/Person in Charge Presen	t			-	16	In Compliance	+ 	es; cleaned & sanitized		+	
	in Compilance		Certified Ivial	-			_		17	•	+			+	
3	In Compliance		Knowledge	Employee Health responsibilities and reporting		ı			17	In Compliance	Proper disposal of u				
\vdash			-					-	40		Time/Temperature Co			_	
4	In Compliance		<u> </u>	f restriction and exclusion					18	In Compliance	Cooking time & tem	•		+	_
5	In Compliance		<u> </u>	to vomiting & diarrheal events					19	In Compliance	Reheating procedur			+	
ا م	In Committee		T	od Hygienic Practices		ı	ı		20	In Compliance	Cooling time and te	•		-	
6	In Compliance			g, tasting, drinking, or tobacco ι	ise 				21	Out of Compliance	Hot holding tempera			Х	_
7	In Compliance			e from eyes, nose, and mouth					22	In Compliance	Cold holding temper				
0.1				ng Contamination by Hand	S	ı	ı		23	In Compliance	Date marking and d	•			
8	In Compliance			& properly washed					24	In Compliance	Time as PHC; proce				
9 In Compliance No bare hand contact with RTE food 10 In Compliance Handwashing sinks accessible & supplies											Consumer /	Advisory			
10 In Compliance Handwashing sinks, accessible & supplies										In Compliance	Advisory for raw/und				
Approved Source Highly Susceptible Populations															
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13	Out of Complia			condition, safe, & unadulterate	d	Х			27	In Compliance	Food additives: app	roved & properly used			
14	In Compliance			gs & parasite destruction					28	<u>In Compliance</u>	Toxic substances id	entified, stored, & used			
				liance" pursuant to section 120.69 of the requirements of Chapter 64							Approved Pro	ocedures			
	inistrative Code				d				29	In Compliance	Variance/specialize	<u>'</u>			
				period indicated above. Continue a violation. Failure to correct violat								ified as the most prevalent of ventions are control measur			
spec	cified may result in	n enforc	cement action b	peing initiated by the Department	of Health.					borne illness or injury.					
										TICES					
			Good Retail	Practices are preventative	measures to contr	_	_	ditio	n of	pathogens, chemical	ls, and physical objec	ts into foods.		4	
	IN OUT N/A N/O)	9	afe Food and Water		cos	R			IN OUT N/A N/O	Proper Use o	f I Itaneile		cos	R
20	Not Applicable		1	eggs used when required		l	Ι		43	In Compliance	Utensils: properly stor				
30	In Compliance			rom approved sources					44	In Compliance		stored, dried, & handled		+	\vdash
32	In Compliance			ained for special processing			\vdash		45	In Compliance		rice articles: stored & used	 1	+	\vdash
J2	Compilative			d Temperature Control					46	In Compliance	Slash resistant/cloth of		-	+-	\vdash
33	In Compliance			g methods; adequate equipmen	nt						Utensils, Equipme	,			
34	In Compliance		Plant food pro	operly cooked for hot holding					47	In Compliance	Food & non-food cont	act surfaces		\top	Т
35	In Compliance		Approved tha	wing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test	strips		
36	In Compliance		Thermometer	rs provided & accurate					49	In Compliance	Non-food contact surfa	aces clean			
			ı	Food Identification							Physical F	acilities			
37	In Compliance		Food properly	y labeled; original container					50	In Compliance	Hot & cold water avai	able; under pressure			
			Preventi	on of Food Contamination					51	In Compliance	Plumbing installed; pr	oper backflow devices			
38	In Compliance	_	Insects, rode	nts, & animals not present					52	In Compliance	Sewage & waste water			\perp	1
39	In Compliance	_	No Contamin	ation (preparation, storage, disp	olay				53	In Compliance	Toilet facilities: suppl	ied & cleaned			1
40	In Compliance	_	Personal clea	anliness					54	In Compliance	Garbage & refuse dis	posal			1
41	In Compliance	<u>.</u>	Wiping cloths	s; properly used & stored					55	In Compliance	Facilities installed, ma	intained, & clean			
42	In Compliance		Washing fruit	s & vegatables			L		56	In Compliance	Ventilation & lighting				
						_			57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	Person in Charge (Print & Signature) Victoria Maltese Date: 08/12/2025														
Ins	spector (Print	& Sig	jnature)	pnD	Ma				Dar	ren Guffey	Pho	ne: 904 50	6-608	1	

Name of Establishment: Freedom Crossing Academy
Record ID: 55-48-1904260 Inspection Date: 08/12/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

13. Food in good condition, safe, & 64E-11.003(1). The food packaging shall not be compromised nor the true

unadulterated 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

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

Inspector Comments: No inspector comments for this inspection.

Explanation of Code References

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		F	ood Identification							Physical F	acilities			
37	In Compliance	Food properly	/ labeled; original container					50	In Compliance		ilable; under pressure			
		Preventi	on of Food Contamination					51	In Compliance	Plumbing installed; p	roper backflow devices			
38	In Compliance	Insects, roder	nts, & animals not present				[52	In Compliance	Sewage & waste wat	er properly disposed			_
39	In Compliance	No Contamina	ation (preparation, storage, dis	olay				53	In Compliance	Toilet facilities: supp	lied & cleaned			
40	In Compliance	Personal clea	nliness				[54	In Compliance	Garbage & refuse dis	sposal			
41	In Compliance	Wiping cloths	; properly used & stored					55	In Compliance	Facilities installed, m	aintained, & clean			
42	In Compliance	Washing fruit	s & vegatables					56	In Compliance	Ventilation & lighting				
							´	57	In Compliance	Permit; Fees; Applica	ation; Plans			
Pe	erson in Charge (Print & Signature) CLIENT NOT AVAILABLE TO SIGN Desiree Pacetti Date: 08/13/2025													
Ins	spector (Print & Sig	gnature)				_		Jes	sica Glenn	Pho	ne: 904 20	9-3250		
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Name of Establishment: CROOKSHANK ELEMENTARY SCHOOL

Record ID: 55-48-00011 Inspection Date: 08/13/2025

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

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.
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P	erson in Cha	arge (Pr	rint & Signati		OT AVAILABLE			L		hel Hardee	Date		/2025		
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ln	spector (Pri	nt & Sig	gnature)						Jess	sica Glenn	Pho	ne: 904 2	209-3250)	

Name of Establishment: EVELYN HAMBLIN CENTER
Record ID: 55-48-00088 Inspection Date: 08/13/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

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

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.
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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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- 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.
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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.
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- 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 deaning 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.
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- 54. 64E-11.003(5). Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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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- 57. 64E-11.013. Establishments shall complete application process, pay fees and have valid sanitation certificate.

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(2)	Of THE STATE	Facility	y Type: Sch	ool (9 r	months or less)											
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S. F.		PURP	OSE: Rout	tine										Gra	ide:	
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_				OVE M	IIDDLE SCHOOL							RESULTS:	Correct by:		Stop S Issue	
Ac	ldress: 3180) Race	Track Rd			City: Jacks	onvill	е				S - Satisfactory			issue	u?
	P Code: 322				n in Charge: Diana l	_akoskey										
	elephone: (9			PIC E								_		sk Factors/Interv rked "Out" (Item		1
Da	ate (MM/DD/	YY)	Begin Time		End Time	Permit Number				Po	sition Number			peat Violations		<u>, </u>
	08/12/202	25	11:21 am	n	12:00 pm	55-48-00°					54792		0		, ,	
											IBLIC HEALTH INT					
					der the compliance stat red to be occurring at th							the act or item was obse	erved to be out of			
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Co	ompliance S									Co	mpliance Status					
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2	In Compliano				erson in Charge Presen	 f				16	In Compliance	Food-contact surface		-		
-1	птоотприат	<u>50</u>			vee Health	•		-		17	In Compliance	Proper disposal of		1111200		
3	In Compliand	re		•	ibilities and reporting							Time/Temperature C		ts.r		
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9	In Compliand		Hands clean					<u> </u>		24	In Compliance	Time as PHC; prod				
	In Compliant				t with RTE food							Consumer	Advisory			_
10	In Compliand	<u> </u>			accessible & supplies					25	In Compliance	Advisory for raw/ui				
44	Approved Source Highly Susceptible Populations													_		
	11 In Compliance Food obtained from approved source 26 In Compliance Pasteurized foods used; No prohibited foods													_		
12	In Compliand				per temperature					L,		Additives and To				
13	In Compliano				on, safe, & unadulterate	d ————————————————————————————————————				27	In Compliance	Food additives: ap	proved & properly	used		
14	In Compliand		<u> </u>	· ·	asite destruction	E Elevisia Otatesta		<u> </u>		28	In Compliance	Toxic substances i		& used		
					ursuant to section 120.69 uirements of Chapter 64							Approved P				
			oter 381.0072, F		tatutes. ndicated above. Continue	d aparation of this				29	In Compliance	Variance/specialize	<u> </u>		otion or	
				•	n. Failure to correct violat	•						actices or procedures ider or injury. Public health inte				
spec	cified may resul	t in enfor	cement action b	peing initi	iated by the Department	of Health.			L	food	borne illness or injury.					
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			Good Retail	Praction	ces are preventative	measures to conti		_	oitib	n of		als, and physical obje	cts into foods.			
	IN OUT N/A N	1/0	Sa	afe Foo	od and Water		cos	R			IN OUT N/A N/O	Proper Use	of Utensils		cos	R
30	In Compliand	:e			ed when required			Ι		43	In Compliance	Utensils: properly sto				1
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32	In Compliance				special processing					45	In Compliance	Single-use/single-ser				
	spiiaric				perature Control					46	In Compliance	Slash resistant/cloth				
33	In Compliano	e <u></u>	Proper coolin	g metho	ods; adequate equipme	nt						Utensils, Equipm		-		_
34	In Complian	<u>ce</u>	Plant food pro	operly co	ooked for hot holding					47	In Compliance	Food & non-food cor	tact surfaces			
35	In Compliand	<u>ce</u>	Approved tha	wing me	ethods					48	In Compliance	Warewashing: install	ed, maintained, u	sed; test strips		
36	In Compliand	<u>ce</u>	Thermometer	rs provid	led & accurate					49	In Compliance	Non-food contact sur	faces clean			
			F	Food Id	lentification							Physical				
37	In Compliand	<u>ce</u>	Food properly	y labeled	d; original container					50	In Compliance	Hot & cold water ava	ilable; under pres	sure		
			Prevention	on of F	ood Contamination					51	In Compliance	Plumbing installed; p	-			
38	In Complian				nimals not present					52	In Compliance	Sewage & waste wa		sed	\perp	
39	In Complian				reparation, storage, disp	olay		-		53	In Compliance	Toilet facilities: supp			\perp	-
40	In Complian		Personal clea	anliness						54	In Compliance	Garbage & refuse di	-			1
41	In Complian	<u>ce</u>	Wiping cloths	s; proper	ly used & stored					55	In Compliance	Facilities installed, m	-	n	\perp	1
42	In Compliance Washing fruits & vegatables 56 In Compliance Ventilation & lighting															
					R					57	In Compliance	Permit; Fees; Applic	ation; Plans			
Pe	Person in Charge (Print & Signature) Diana Lakoskey Date: 08/12/2025															
Ins	spector (Pri	nt & Sig	gnature)	£	3 / 28	5				Dar	ren Guffey	Pho	one:	904 209-32	50	
									_							

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.

Explanation of Code References

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(3)	OF THE STATE	Facilit	y Type: Sch	ool (9 months or less)											
N. S.		PURP	OSE: Rou	tine									Grad	de:	
,	GOD WE THE														_
Na	ame of Estab	olishme	nt: KETTER	LINUS ELEMENTARY SCH	HOOL						RESULTS:	Correct by:		Stop Sa	
Ac	ldress: 67 C	Orange :	St		City: Saint Augus	stine					S - Satisfactory			Issued	1?
ZII	P Code: 320	084		Person in Charge: John H	arpst										
Te	lephone: (9	904) 547	7-3963	PIC Email:								Number of Risk Factor			
Da	ate (MM/DD/	YY)	Begin Time	End Time	Permit Number				Po	sition Number		Violations Marked "Ou			
	08/13/202	25	11:00 an	n 11:30 am	55-48-000	014				54792		Number of Repeat Viol	ations (1	-57 K)	
				FOODBORNE	ILLNESS RISK F	ACTO	ORS	ΑN	D PL	JBLIC HEALTH INTE	RVENTIONS				
		•		n "X" under the compliance stat								ved to be out of			
				ot observed to be occurring at the COS=violation corrected on site							facility.				
_	ompliance S		priate box for.	OCC VIOLATION CONTROLLED ON SILE	, re ropout violation	nom p	// OVIC	100 11		mpliance Status					
	IN OUT N/A N/	0				cos	R			IN OUT N/A N/O				cos	R
	la Canadian		<u> </u>	Supervision			Т	l			Protection from C				
1	In Compliand			on of Knowledge/Training					15	In Compliance	+ 	otected; Single-use glove	es	4	
2	In Compliand	<u>ce</u>	Certified Mar	nager/Person in Charge Presen	t				16	In Compliance	Food-contact surface	es; cleaned & sanitized			
				Employee Health					17	In Compliance	Proper disposal of u	nsafe food		\bot	
3	In Compliand			responsibilities and reporting							ime/Temperature Co	ontrol for Safety			
4	In Compliand	_	Proper use of	of restriction and exclusion					18	Not Observed	Cooking time & tem	peratures			
5	In Compliand	<u>ce</u>	Responding	to vomiting & diarrheal events			L		19	Not Applicable	Reheating procedur	es for hot holding			
			1	od Hygienic Practices					20	Not Observed	Cooling time and te	mperature			
6	In Compliand	<u>ce</u>	Proper eating	g, tasting, drinking, or tobacco ι	ise				21	In Compliance	Hot holding tempera	atures			
7	In Compliand	<u>ce</u>	No discharge	e from eyes, nose, and mouth					22	In Compliance	Cold holding temper	ratures			
			Preventir	ng Contamination by Hand	s				23	In Compliance	Date marking and d	isposition			
8	In Compliand	<u>ce</u>	Hands clean	& properly washed					24	In Compliance	Time as PHC; proce	edures & records			
9	In Compliand	<u>ce</u>	No bare hand	d contact with RTE food							Consumer	Advisory			
10	In Compliand	<u>ce</u>	Handwashing	g sinks, accessible & supplies					25	Not Applicable	Advisory for raw/und	dercooked food			
Approved Source Highly Susceptible Populations															
11 In Compliance Food obtained from approved source 26 Not Applicable Pasteurized foods used; No prohibited foods															
12	In Complian	<u>ce</u>	Food receive	ed at proper temperature					1		Additives and Tox	ic Substances			
13	In Complian	<u>ce</u>	Food in good	condition, safe, & unadulterate	d				27	In Compliance	Food additives: app	roved & properly used		\top	
14	In Compliand	ce	Shellstock ta	gs & parasite destruction					28	In Compliance	Toxic substances id	entified, stored, & used			
				liance" pursuant to section 120.69			-				Approved Pro	ocedures			
				of the requirements of Chapter 64E Florida Statutes.	E-11, the Florida				29	In Compliance	Variance/specialize	d process/HACCP		\top	
Viola	ations must be	corrected	d within the time	period indicated above. Continue								ified as the most prevalent			
	•	0		a violation. Failure to correct violat being initiated by the Department of						ors to foodborne illness or borne illness or injury.	injury. Public health inter	ventions are control measu	res to pre	event	
						D RE	TAI	L PF		TICES					
			Good Retai	I Practices are preventative							ls, and physical object	ts into foods.			
	IN OUT N/A N	1 /O				cos	R			IN OUT N/A N/O				cos	R
			S	afe Food and Water							Proper Use o				
30	Not Applicab	<u>le</u>	Pasteurized 6	eggs used when required				-	43	In Compliance	Utensils: properly stor	ed			_
31	In Compliano			rom approved sources					44	In Compliance		stored, dried, & handled		+	<u> </u>
32	Not Applicab	<u>le</u>		ained for special processing					45	In Compliance	+	ice articles: stored & use	d		<u> </u>
33	In Compliano	20		d Temperature Control					46	In Compliance	Slash resistant/cloth g				
				ng methods; adequate equipmen	11				47	In Compliance	Utensils, Equipme				-
34	Not Observe		+ · · · ·	operly cooked for hot holding awing methods					47 48	In Compliance In Compliance		d, maintained, used; test	etrine	+	+-
35 36	In Compliand		+	rs provided & accurate					49	In Compliance	Non-food contact surfa		ouipo	+	\vdash
30	III Compilant	<u>ce</u>		Food Identification			-		73	in Compilance					
37	In Compliand	ce	+	y labeled; original container			Т		50	In Compliance	Physical F Hot & cold water avai				
			•	on of Food Contamination					51	In Compliance		oper backflow devices		+	\top
38	In Complian	ce		nts, & animals not present			T		52	In Compliance	Sewage & waste wate			+	T
39	In Complian	ce		ation (preparation, storage, dis	olay				53	In Compliance	Toilet facilities: suppl			+	
40	In Complian		Personal clea		•				54	In Compliance	Garbage & refuse dis			+	T
41	In Complian			s; properly used & stored					55	In Compliance	Facilities installed, ma			+	T
42	In Complian			s & vegatables			1		56	In Compliance	Ventilation & lighting	· · · · · · · · · · · · · · · · · · ·		+	+
	Sempilali		1			<u> </u>	1)	57	In Compliance	Permit; Fees; Applica	tion; Plans		+	+
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Pe	erson in Charge (Print & Signature) John Harpst Date: 08/13/2025														
In	spector (Pri	nt & Sic	anature)		- Mm				Dar	ren Guffey	Pho	ne: (904) 5	06-60	81	
	. , (1 11	0 /2	J						المال	. S.i Sailey		(001)			

Name of Establishment: KETTERLINUS ELEMENTARY SCHOOL

Record ID: 55-48-00014 Inspection Date: 08/13/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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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- 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.
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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.
- 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 deaning 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)(a). 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). Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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 deaned.
- 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.

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B	Fa	cility Type: Sch	nool (9 months or less)											
STATE OF											r			
Posit	PU	IRPOSE: Rou	itine									Grade:		
N	ama of Establish	mont: WEDST	ER ELEMENTARY SCHOO	ıl.						RESULTS:	Correct by	Cta	op Sa	ماد
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	P Code: 32084	E47 2002	Person in Charge: Maria PIC Email:	ь. ыдпікер							Number of Risk Factors/I	ntorventie	n n	
	elephone: (904) ate (MM/DD/YY)			Permit Number			_	Po	sition Number		Violations Marked "Out" (
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	06/13/2023	9.55 an)RS	ΔΝΓ	PII	BLIC HEALTH INTE	RVENTIONS	<u> 10</u>			
Inc	dicate the complian	nce status: Mark a	n "X" under the compliance stat								rved to be out of			
co	ompliance; NO=the	act or item was no	ot observed to be occurring at the	he time of inspection;	NA=tl	ne ac	t or ite	em i	s not performed by the					
_	ark an "X" in the ar ompliance Statu		COS=violation corrected on site	e; R=repeat violation	from p	revio	us ins	_	mpliance Status					
<u> </u>	IN OUT N/A N/O	13			cos	R	-	-	IN OUT N/A N/O			10	cos	R
			Supervision							Protection from 0	Contamination			
1	In Compliance	Demonstrati	on of Knowledge/Training				1	15	In Compliance	Food separated & p	rotected; Single-use gloves			
2	In Compliance	Certified Mar	nager/Person in Charge Preser	nt			1	16	In Compliance	Food-contact surface	es; cleaned & sanitized			
	<u>'</u>		Employee Health		-		1	17	In Compliance	Proper disposal of u	insafe food			
3	In Compliance	Knowledge,	responsibilities and reporting							Fime/Temperature C	ontrol for Safety			
4	In Compliance	Proper use of	of restriction and exclusion				1	18	In Compliance	Cooking time & ten	nperatures			
5	In Compliance	Responding	to vomiting & diarrheal events				1	19	In Compliance	Reheating procedu	res for hot holding			
		God	od Hygienic Practices				2	20	In Compliance	Cooling time and te	mperature			_
6	In Compliance	Proper eating	g, tasting, drinking, or tobacco	use		Ι	2	21	In Compliance	Hot holding temper	atures			_
7	In Compliance	No discharge	e from eyes, nose, and mouth				2	22	In Compliance	Cold holding tempe	ratures			_
		Preventir	ng Contamination by Hand	ls	<u> </u>		2	23	In Compliance	Date marking and o	disposition			_
8	In Compliance		& properly washed			l	-	24	In Compliance	Time as PHC; proc	•			_
9	In Compliance	No bare han	d contact with RTE food			\vdash				Consumer				
10 In Compliance Handwashing sinks, accessible & supplies							,	25	In Compliance	Advisory for raw/un	-			
Approved Source							4	25	птостристос	Highly Susceptib				
11	In Compliance	Food obtaine	ed from approved source		l		2	26	In Compliance	1	used; No prohibited foods		Τ	
12	In Compliance		ed at proper temperature							Additives and Tox	· ·			
13			I condition, safe, & unadulterate	2d			,	27	In Compliance					
14			gs & parasite destruction				<u> </u>	-	•	-	proved & properly used			
			liance" pursuant to section 120.69	95. Florida Statutes.			4	28	In Compliance	Approved Pr	dentified, stored, & used			
Iten	ns marked as "out" v	violate one or more	of the requirements of Chapter 64				,	29	In Compliance	Variance/specialize				
	ministrative Code or lations must be corre		Florida Statutes. e period indicated above. Continue	ed operation of this			_				tified as the most prevalent co	ntributina		
faci	lity without making t	hese corrections is a	a violation. Failure to correct viola	tions in the time frame			1	facto	rs to foodborne illness or		rventions are control measures		nt	
spe	cified may result in e	enforcement action i	being initiated by the Department						oorne illness or injury.					
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	IN OUT N/A N/O	S	afe Food and Water		1 003	K			IN OUT N/A N/O	Proper Use of	of Utensils		cos	R
30	In Compliance	Pasteurized (eggs used when required			П	4	43	In Compliance	Utensils: properly sto		1		
31	In Compliance		rom approved sources				l	44	In Compliance	Equipment & linens:	stored, dried, & handled			
32	In Compliance		ained for special processing				l ⊢	45	In Compliance	+ ' '	vice articles: stored & used			_
			d Temperature Control					46	In Compliance	Slash resistant/cloth				_
33	In Compliance	Proper coolin	ng methods; adequate equipme	nt						Utensils, Equipme	, , ,			
34	In Compliance	Plant food pr	operly cooked for hot holding				-	47	In Compliance	Food & non-food con	tact surfaces			
35	In Compliance	Approved that	awing methods					48	In Compliance	Warewashing: installe	ed, maintained, used; test str	rips		
36	In Compliance	Thermomete	rs provided & accurate					49	In Compliance	Non-food contact sur	faces clean			
			Food Identification							Physical F	acilities			
37	In Compliance	Food properl	y labeled; original container					50	In Compliance	Hot & cold water ava	ilable; under pressure			
	1 -	Preventi	on of Food Contamination	1			l –	51	In Compliance	Plumbing installed; p	roper backflow devices			
38	In Compliance	Insects, rode	nts, & animals not present			_	l ⊢	52	In Compliance	Sewage & waste wat				
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41	In Compliance	Wiping cloths	s; properly used & stored					55	In Compliance	Facilities installed, m	aintained, & clean			
42	In Compliance	Washing fruit	ts & vegatables				[56	In Compliance	Ventilation & lighting				
	<u> </u>	<u> </u>						57	In Compliance	Permit; Fees; Applica	ation; Plans			
Pe	erson in Charge	(Print & Signat		OT AVAILABLE	_		N	Mari	ia L. Lightkep	Dat	e: 08/13/20	25		
In	spector (Print 8	Signature)	8				J	Jess	sica Glenn	Pho	ne: 904 209	-3250		
_														

Name of Establishment: WEBSTER ELEMENTARY SCHOOL
Record ID: 55-48-00021 Inspection Date: 08/13/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

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

Explanation of Code References

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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 deaning 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)(a). 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). Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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 deaned.
- 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.

			F000 E	เรเสมแรกก		IL	1118	þ	ection Rep	שטונ				
6	Facili	ity Type: Sch	ool (9 months or less)											
EAL S											-			
Post	PURF	POSE: Rou	tine									Grade: _		
N/	ame of Establishme	ont: CT ALIC	USTINE HIGH SCHOOL							RESULTS:	Correct by	Ctor	o Sale	
_	ddress: 3205 Vare		USTINE HIGH SCHOOL	City: Saint Augus	otino						Correct by:		ued?	
		ella Ave	Danaan in Ohanna Ch Assa	City: Saint Augu						S - Satisfactory		100	uou.	
_	P Code: 32084	17.0000	Person in Charge: St Aug	ustine High School)I						November of Diels Feeters (In			
	elephone: (904) 54 ate (MM/DD/YY)	17-3963 Begin Time	PIC Email: End Time	Permit Number				Do	sition Number		Number of Risk Factors/Ir Violations Marked "Out" (I			
	,	9:52 am		55-48-00	022		_	PO	54792		Number of Repeat Violation			
	08/12/2025	9.52 an) De	AND) DII	BLIC HEALTH INTE	EDVENTIONS	0			
Inc	dicate the compliance	status: Mark ar	"X" under the compliance state								rved to be out of			
			ot observed to be occurring at the								ived to be out of			
_		opriate box for:	COS=violation corrected on site	e; R=repeat violation	from p	revio	us ins							
-	ompliance Status IN OUT N/A N/O				cos	l R		Co	mpliance Status				os R	
	IN OUT N/A N/O		Supervision		1000				IN OUT N/A N/O	Protection from (Contamination	100	03 K	
1	In Compliance	Demonstration	on of Knowledge/Training				1	15	In Compliance	Food separated & p	rotected; Single-use gloves			
2	In Compliance	Certified Mar	nager/Person in Charge Preser	nt			1	16	In Compliance	Food-contact surface	es; cleaned & sanitized			
			Employee Health				1	17	In Compliance	Proper disposal of u	insafe food			
3	In Compliance	Knowledge,	responsibilities and reporting						1	Fime/Temperature C	ontrol for Safety			
4	In Compliance	Proper use o	f restriction and exclusion				1	18	In Compliance	Cooking time & ten	<u> </u>			
5	In Compliance	Responding	to vomiting & diarrheal events				1	19	In Compliance	Reheating procedu	res for hot holding			
		<u> </u>	od Hygienic Practices					20	In Compliance	Cooling time and to			\top	
6	In Compliance	Proper eating	g, tasting, drinking, or tobacco	use			2	21	In Compliance	Hot holding temper	atures			
7	In Compliance	No discharge	e from eyes, nose, and mouth				2	22	In Compliance	Cold holding temper	ratures			
			ng Contamination by Hand	ls	<u> </u>		2	23	In Compliance	Date marking and				
8	In Compliance	_	& properly washed	-		l	l	24	In Compliance	Time as PHC; proc	•			
9	In Compliance	No bare hand	d contact with RTE food			\vdash				Consumer				
10 In Compliance Handwashing sinks, accessible & supplies							2	25	In Compliance	Advisory for raw/ur	-			
Approved Source								-0		Highly Susceptib				
11	In Compliance		d from approved source			П	2	26	In Compliance	1	used; No prohibited foods			
12	In Compliance	Food receive	d at proper temperature						<u> </u>	Additives and Tox	- 1			
13	In Compliance		condition, safe, & unadulterate	ed			2	27	In Compliance		proved & properly used			
14			gs & parasite destruction				l ⊢	28	In Compliance		dentified, stored, & used			
This	s form serves as a "Not	ice of Non-Comp	liance" pursuant to section 120.69	95, Florida Statutes.					<u>ит Сотприалос</u>	Approved Pr	· · · · ·			
	ns marked as "out" viola ninistrative Code or Cha		of the requirements of Chapter 64	E-11, the Florida			2	29	In Compliance	Variance/specialize				
Viol	ations must be corrected	ed within the time	period indicated above. Continue	•			l ∟				tified as the most prevalent con	tributing		
			a violation. Failure to correct violate being initiated by the Department	e					rs to foodborne illness or oorne illness or injury.	injury. Public health inte	rventions are control measures	to prevent		
	,		· · · · · · · · · · · · · · · · · · ·		D RE	ΤΔΙΙ			FICES					
		Good Retail	Practices are preventative					_		ls, and physical obje	cts into foods.			
	IN OUT N/A N/O				cos	_	П		IN OUT N/A N/O	, , , ,		C	os R	
		S	afe Food and Water							Proper Use	of Utensils			
30	In Compliance	Pasteurized e	eggs used when required				4	43	In Compliance	Utensils: properly sto	red			
31	In Compliance	Water & ice f	rom approved sources				l –	44	In Compliance	Equipment & linens:	stored, dried, & handled			
32	In Compliance		ained for special processing			L	l ⊢	45	In Compliance	Single-use/single-ser	vice articles: stored & used			
0.5	I- 0 "		d Temperature Control				4	46	In Compliance	Slash resistant/cloth				
33	In Compliance	<u> </u>	g methods; adequate equipme	nt		-		4- 1	In Comm. "	Utensils, Equipme				
34	In Compliance In Compliance	·	operly cooked for hot holding			-	l ⊢	47 48	In Compliance		ed, maintained, used; test stri	ne		
35	-		wing methods				l ⊢	-	In Compliance	Non-food contact sur		μs		
36	In Compliance		rs provided & accurate				ľ	49	In Compliance					
37	In Compliance		y labeled; original container		Ι	П		50	In Compliance	Physical I	ilable; under pressure			
01	<u>ін сотпріванос</u>		on of Food Contamination				_	50 51	In Compliance		roper backflow devices			
38	In Compliance		nts, & animals not present			П	l –	52	In Compliance	Sewage & waste wat	·			
39	In Compliance		ation (preparation, storage, dis	play			<u> </u>	53	In Compliance	Toilet facilities: supp				
40	In Compliance	Personal clea					l	54	In Compliance	Garbage & refuse dis				
41	In Compliance		s; properly used & stored				!	55	In Compliance	Facilities installed, m				
42	In Compliance		s & vegatables				l ⊢	56	In Compliance	Ventilation & lighting				
H							' ⊢	57	In Compliance	Permit; Fees; Applica	ation; Plans			
Pe	erson in Charge (F	Print & Signat		OT AVAILABLE					ugustine High Scl			25		
In	spector (Print & S	ignature)		0.014			J	Jess	sica Glenn	Pho	ne: 904 209-	3250		
_			-											

Name of Establishment: ST. AUGUSTINE HIGH SCHOOL Record ID: 55-48-00033 Inspection Date: 08/12/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

Inspector Comments: No violations at time of inspection

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 voniting 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 dothing; 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 deaning 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.
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- 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, deanable, 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 deaned.
- 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.

			F000 E	Stabilstill	ICI	IL	1118	<u> </u>	ection Rep	ort .				
(SI)	Facilit	y Type: Sch	nool (9 months or less)											
SEAT AND														
6	PURP	OSE: Rou	tine									Gr	ade:	_
Na	ame of Establishme	nt: OSCEOL	A ELEMENTARY SCHOO	L						RESULTS:	Correct by:		Stop S	Sale
Ad	ddress: 1605 Osceo	ola Elementa	ry Rd		City:	Sair	nt Au	ıgus	tine	S - Satisfactory			Issue	d?
ZI	P Code: 32084		Person in Charge: Mary 0	Grasso										
Te	elephone: (904) 547	7-3963	PIC Email:								Number of Ris	k Factors/Inter	vention	
Da	ate (MM/DD/YY)	Begin Time	End Time	Permit Number				Po	sition Number		Violations Mark			<u>0</u>
	08/13/2025	10:30 an	n 11:02 am	55-48-000	026				003473		Number of Rep	eat violations	(1-57 K)	
			FOODBORNE	ILLNESS RISK F	ACTO	DRS	AND) PU	IBLIC HEALTH INTE	RVENTIONS	•			
	· · · · · · · · · · · · · · · · · · ·		n "X" under the compliance stat								ved to be out of			
			ot observed to be occurring at the COS=violation corrected on site							acility.				
Co	ompliance Status							Со	mpliance Status					
	IN OUT N/A N/O		Supervision		cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliance	Demonstrati	on of Knowledge/Training					15	In Compliance	Food separated & pro		se gloves		Π
2	In Compliance		nager/Person in Charge Preser	t			l ⊦	16	In Compliance	Food-contact surface			_	
			Employee Health				-	17	In Compliance	Proper disposal of ur			_	
3	In Compliance	Knowledge,	responsibilities and reporting							ime/Temperature Co		'V		
4	In Compliance		of restriction and exclusion					18	In Compliance	Cooking time & temp		у		т
5	In Compliance	<u> </u>	to vomiting & diarrheal events				l ⊦	19	In Compliance	Reheating procedure			_	
J	iii compilarioc	1 ' "	od Hygienic Practices				F	20	In Compliance	Cooling time and ter			_	
6	In Compliance	1	g, tasting, drinking, or tobacco	ISE		l	l F	20	In Compliance	Hot holding tempera	•		_	
7	In Compliance		e from eyes, nose, and mouth				l ⊦	22	In Compliance				-	
	<u>in Compliance</u>		• • •				. ⊦	23	In Compliance	Cold holding temper				
8	In Compliance		ng Contamination by Hand & properly washed	S			l -	-		Date marking and di	•			
9	In Compliance		d contact with RTE food			_	1	24	In Compliance	Time as PHC; proce				
10			g sinks, accessible & supplies				ŀ	- 1		Consumer A	<u> </u>			1
10	in compliance						2	25	In Compliance	Advisory for raw/und				
11	In Compliance		Approved Source ed from approved source		l		,	26	In Compliance	Highly Susceptible		-l fl-		T
12			ed at proper temperature					20	<u>III Compilance</u>	Pasteurized foods us		d toods		
			d at proper temperature I condition, safe, & unadulterate	.d						Additives and Toxi				_
13 14			gs & parasite destruction	eu .			⊦	27	In Compliance	Food additives: appr			-	
			gs & parasite destruction	5 Florida Statutes				28	In Compliance	Toxic substances ide		used		
Item	ns marked as "out" violat	e one or more of	of the requirements of Chapter 64					00		Approved Pro				_
	ninistrative Code or Chap ations must be corrected		Florida Statutes. e period indicated above. Continue	ed operation of this			L	29 Risk	In Compliance factors are important prac	Variance/specialized	·		uting	
facil	lity without making these	corrections is a	a violation. Failure to correct violat	ions in the time frame				facto	rs to foodborne illness or i					
spe	cified may result in enfor	cement action i	being initiated by the Department				_		oorne illness or injury.					
		Good Petai	I Practices are preventative						rices	and physical object	te into foods			
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		S	afe Food and Water						IN OUT N/A N/O	Proper Use of	f Utensils		1005) K
30	In Compliance	Pasteurized 6	eggs used when required					43	In Compliance	Utensils: properly store	ed			
31	In Compliance	Water & ice f	rom approved sources					44	In Compliance	Equipment & linens: s	tored, dried, & ha	andled		
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		Foo	d Temperature Control					46	In Compliance	Slash resistant/cloth gl	oves used prope	rly		
33	In Compliance	Proper coolin	ng methods; adequate equipme	nt						Utensils, Equipme		g		
34	In Compliance	Plant food pr	operly cooked for hot holding				l ⊢	47	In Compliance	Food & non-food conta				
35	In Compliance		awing methods				l H	48	In Compliance	Warewashing: installed		ed; test strips	\rightarrow	_
36	In Compliance		rs provided & accurate			L		49	In Compliance	Non-food contact surfa	ices clean			
			Food Identification							Physical Fa				
37	In Compliance	-	y labeled; original container					50	In Compliance	Hot & cold water avail	-		$-\!\!+\!\!-$	
20	In Compliance	1	on of Food Contamination		l		l ⊦	51	In Compliance	Plumbing installed; pro	•		-+	+
38			nts, & animals not present	alas:			l F	52	In Compliance	Sewage & waste wate Toilet facilities: suppli		eu	+	-
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40	In Compliance	Personal clea					H	54	In Compliance	Garbage & refuse disp			+	-
41	In Compliance		s; properly used & stored				l ŀ	55	In Compliance	Facilities installed, ma	mamed, & clean		+	-
42	In Compliance	Washing fruit	ts & vegatables				' ⊦	56	In Compliance	Ventilation & lighting	ion: DI		-	-
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Pe	erson in Charge (Pr	int & Signat	IIIO)	OT AVAILABLE O SIGN			ľ	Mar	y Grasso	Date	: C	8/13/2025		
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ın	spector (Print & Sig	gnature)						Jess	sica Glenn	Phor	ie:	504 209-32		

Name of Establishment: OSCEOLA ELEMENTARY SCHOOL Record ID: 55-48-00026 Inspection Date: 08/13/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

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

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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- 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.
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- 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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				ng Contamination by Han	ds	1	ı	ļ	23	In Compliance	Date marking and d	·			
8	In Compliand			& properly washed					24	In Compliance	Time as PHC; proce				
9	In Compliand			d contact with RTE food							Consumer	Advisory			
10	In Compliand	<u>ce</u>		g sinks, accessible & supplies					25	In Compliance	Advisory for raw/un	dercooked food			i
				Approved Source							Highly Susceptible	le Populations			
11	In Compliand	<u>ce</u>	Food obtaine	d from approved source					26	In Compliance	Pasteurized foods u	used; No prohibited foods			<u> </u>
12	In Compliand	<u>ce</u>	Food receive	d at proper temperature							Additives and Tox	ic Substances			
13	In Compliand	<u>ce</u>	Food in good	condition, safe, & unadultera	ted				27	In Compliance	Food additives: app	roved & properly used			
14	In Compliand	<u>ce</u>	Shellstock tag	gs & parasite destruction					28	In Compliance	Toxic substances ic	lentified, stored, & used			
				liance" pursuant to section 120.6 of the requirements of Chapter 6							Approved Pr	ocedures			
Adm	inistrative Cod	e or Chap	oter 381.0072, F	Florida Statutes.					29	In Compliance	Variance/specialize	<u> </u>			
				period indicated above. Continual violation. Failure to correct violation.	· · · · · · · · · · · · · · · · · · ·							tified as the most prevalent c ventions are control measure			
				peing initiated by the Departmen						borne illness or injury.			, , , , , , , , , , , , , , , , , , , ,		
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			1	afe Food and Water		Ι	Ι		42	In Compliance	Proper Use of			1	
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31	In Compliano			rom approved sources			-		44 45	In Compliance	<u> </u>			+	
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34	In Compliano	_	<u> </u>	operly cooked for hot holding	One				47	In Compliance	Food & non-food cont			Т	
35	In Compliano		· ·	wing methods					48	In Compliance		ed, maintained, used; test s	trips		
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ľ			Prevention	on of Food Contaminatio	n	_	•		51	In Compliance	Plumbing installed; pr	roper backflow devices			
38	In Complian	ce	Insects, roder	nts, & animals not present					52	In Compliance	Sewage & waste wate	er properly disposed			
39	In Complian	ce	No Contamina	ation (preparation, storage, di	splay				53	In Compliance	Toilet facilities: suppl	lied & cleaned			
40	In Complian	<u>ce</u>	Personal clea	anliness					54	In Compliance	Garbage & refuse dis	posal			
41	In Complian		Wiping cloths	s; properly used & stored				1	55	In Compliance	Facilities installed, ma	aintained, & clean			
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Pe	rerson in Charge (Print & Signature) CLIENT NOT AVAILABLE TO SIGN Sebastain Middle School Date: 08/12/2025														
Ins	spector (Pri	nt & Sig	gnature)						Jess	sica Glenn	Pho	ne: 904 20	9-3250		
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Name of Establishment: SEBASTIAN MIDDLE SCHOOL Record ID: 55-48-00024 Inspection Date: 08/12/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.

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 voniting 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.
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30	In Complianc				proved sources			1		44	In Compliance	Equipment & linens:		ndled		
32	In Complianc	_			or special processing					45	In Compliance	Single-use/single-serv				
<i></i>	Compilario	<u>~</u>	1		perature Control					46	In Compliance	Slash resistant/cloth g				
33	In Complianc	<u>e</u>			ods; adequate equipme	nt						Utensils, Equipme			_	_
34	In Compliano	<u>:e</u>	Plant food pro	operly	cooked for hot holding					47	In Compliance	Food & non-food cont				
35	In Compliano	<u>:e</u>	Approved tha	wing n	nethods					48	In Compliance	Warewashing: installe	d, maintained, use	d; test strips		
36	In Compliano	<u>:е</u>	Thermometer	rs prov	ided & accurate					49	In Compliance	Non-food contact surf	aces clean			
			F	Food I	dentification							Physical F	acilities			
37	In Compliano	<u>:e</u>	Food properly	y label	ed; original container					50	In Compliance	Hot & cold water avai	lable; under pressu	ıre		
			Preventi	on of	Food Contamination					51	In Compliance	Plumbing installed; pr	oper backflow dev	ices		
38	In Compliand		Insects, roder	nts, & a	animals not present					52	In Compliance	Sewage & waste water		ed		1
39	In Compliand	<u>ce</u>	No Contamina	ation (oreparation, storage, disp	olay				53	In Compliance	Toilet facilities: suppl				
40	In Compliand		Personal clea	anlines	S					54	In Compliance	Garbage & refuse dis				
41	Out of Comp	lianc	Wiping cloths	; prope	erly used & stored		Х			55	In Compliance	Facilities installed, ma	aintained, & clean			
42	In Compliand	<u>ce</u>	Washing fruit	s & ve	gatables					56	In Compliance	Ventilation & lighting				
										57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	erson in Cha	rge (Pr	int & Signatı	ure)						Micl	hael Howell	Date	e: 08	3/14/2025		
Ins	spector (Pri	nt & Sig	gnature)	<u>_</u>	D K					Dar	ren Guffey	Pho	ne: 9	004 506-608	31	

Name of Establishment: Landrum Middle School

Record ID: 55-48-00025 Inspection Date: 08/14/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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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- 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.
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Pe	erson in Cha	rge (Pr	int & Signat	ure)						Latr	ecia Williams	Date	e: (8/14/2025		
Ins	spector (Pri	nt & Sig	gnature)	£	21/					Dar	ren Guffey	Pho	ne: (904) 506-60)81	

Name of Establishment: OCEAN PALMS ELEMENTARY SCHOOL

Record ID: 55-48-00032 Inspection Date: 08/14/2025

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

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

Inspector Comments: No inspector comments for this inspection.

Explanation of Code References

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- 57. 64E-11.013. Establishments shall complete application process, pay fees and have valid sanitation certificate.

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9 In Compliance No bare hand contact with RTE food 10 In Compliance Handwashing sinks, accessible & supplies											Consumer A	-			
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Approved Source 11 In Compliance Food obtained from approved source									26	In Compliance	Highly Susceptibl	-			
									26	In Compliance		sed; No prohibited foods			_
12	Not Observe			ed at proper temperature	a						Additives and Tox				
13	In Compliand Not Observe			condition, safe, & unadulterate	a 				27	In Compliance		roved & properly used			_
14				gs & parasite destruction liance" pursuant to section 120.69	5 Elorida Statutos				28	In Compliance		entified, stored, & used			
				of the requirements of Chapter 64							Approved Pr				
			•	Florida Statutes. period indicated above. Continue	d operation of this				29 Rick	In Compliance	Variance/specialize	d process/HACCP ified as the most prevalent	contributi	na	
facili	ity without maki	ing these	corrections is a	violation. Failure to correct violat	ons in the time frame				facto	ors to foodborne illness or		ventions are control measu			
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30	Not Applicab	le	Pasteurized 6	eggs used when required			Τ		43	In Compliance	Utensils: properly stor				
31	In Compliance			rom approved sources					44	In Compliance	Equipment & linens:	stored, dried, & handled			
32	In Compliano			ained for special processing				1	45	In Compliance		rice articles: stored & use	d		
				d Temperature Control					46	In Compliance	Slash resistant/cloth g				
33	In Compliand	<u>:е</u>	Proper coolin	ig methods; adequate equipme	nt						Utensils, Equipme	nt and Vending			
34	Not Observe	<u>d</u>	Plant food pro	operly cooked for hot holding					47	In Compliance	Food & non-food cont	act surfaces			
35	In Compliand	<u>ce</u>	Approved that	awing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test	strips		
36	In Compliand	<u>ce</u>	Thermomete	rs provided & accurate					49	In Compliance	Non-food contact surf	aces clean			
				Food Identification							Physical F				
37	In Compliand	<u>ce</u>	-	y labeled; original container					50	In Compliance	Hot & cold water avai	•			₩
				on of Food Contamination			Т		51	In Compliance	-	oper backflow devices			1
38	In Complian			nts, & animals not present					52	In Compliance	Sewage & waste wate			_	₩
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41	In Complian			s; properly used & stored					55	In Compliance	Facilities installed, ma	aintained, & clean		\perp	_
42	In Complian	<u>ce</u>	Washing fruit	s & vegatables]	56	In Compliance	Ventilation & lighting				
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Ins	spector (Pri	nt & Sig	gnature)	1-25	1/2 -				Dar	ren Guffey	Pho	ne: 904 20	9-325	0	
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Name of Establishment: PONTE VEDRA-PALM VALLEY ELEMEMTARY SCHOOL

Record ID: 55-48-00017 Inspection Date: 08/22/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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 dothing; 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 deaning 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)(a). 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). Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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 deaned.
- 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.

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Те	elephone: (9	04) 547	7-3961	PIC Email:								Number of Risk Factor			
Da	ate (MM/DD/	YY)	Begin Time	End Time	Permit Number				Po	sition Number		Violations Marked "Out Number of Repeat Violations			
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7	In Complian	<u>ce</u>	No discharge	e from eyes, nose, and mou	ith				22	In Compliance	Cold holding tempe	ratures			<u> </u>
			Preventin	ng Contamination by H	ands				23	In Compliance	Date marking and o	lisposition			
8 In Compliance Hands clean & properly washed									24	In Compliance	Time as PHC; proc	edures & records]
9 In Compliance No bare hand contact with RTE food											Consumer	Advisory			
10 In Compliance Handwashing sinks, accessible & supplies									25	In Compliance	Advisory for raw/un	dercooked food			
Approved Source											Highly Susceptib	le Populations			
11	In Complian	ce	Food obtaine	d from approved source					26	In Compliance	Pasteurized foods i	used; No prohibited foods			
12	In Complian	<u>ce</u>	Food receive	d at proper temperature							Additives and Tox	ic Substances			
13	In Complian	<u>ce</u>	Food in good	condition, safe, & unadulte	erated				27	In Compliance	Food additives: app	proved & properly used			
14	In Complian	<u>ce</u>	Shellstock tag	gs & parasite destruction					28	In Compliance	Toxic substances id	lentified, stored, & used			
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38	In Complian	<u>ce</u>	Insects, rode	nts, & animals not present					52	In Compliance	Sewage & waste wat	er properly disposed			
39	In Complian	ce	No Contamin	ation (preparation, storage	display				53	In Compliance	Toilet facilities: supp	lied & cleaned			
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Name of Establishment: WARDS CREEK ELEMENTARY
Record ID: 55-48-00381 Inspection Date: 08/18/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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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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)	OF THE STATE	Facilit	y Type: Sch	ool (9 months or less)											
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Preventing Contamination by Hands 8 In Compliance Hands clean & properly washed							Т	1	23	In Compliance	Date marking and d	•		-	-
<u></u>									24	In Compliance	Time as PHC; proce				
9 In Compliance No bare hand contact with RTE food 10 In Compliance Handwashing sinks, accessible & supplies							-				Consumer A			1	-
10	iii Compilani	<u>ce</u>	Halluwasiiili						25	In Compliance	Advisory for raw/un				_
Approved Source 11 In Compliance Food obtained from approved source									26	In Compliance	Highly Susceptible			_	
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12	In Compliand			d at proper temperature	a						Additives and Tox				
13	In Compliand		_	condition, safe, & unadulterate	a			-	27	In Compliance		roved & properly used			₩
14				gs & parasite destruction liance" pursuant to section 120.69	5 Elorida Statutos				28	In Compliance		entified, stored, & used			L
				of the requirements of Chapter 64							Approved Pr			<u> </u>	
				Florida Statutes. period indicated above. Continue	d operation of this				29 Risk	In Compliance	Variance/specialize	d process/HACCP ified as the most prevalent of	ontributir	na	_
facili	ity without mak	ing these	corrections is a	a violation. Failure to correct violat	ons in the time frame				facto	ors to foodborne illness o		ventions are control measur			
spec	cified may resul	It in enfor	rcement action t	peing initiated by the Department of						borne illness or injury.					
			Cood Dotoi	I Draetices are preventative			_	_		TICES	le and physical ships	sta inta faada			
	IN OUT N/A N	NO.	Good Relai	I Practices are preventative	measures to conti	cos	_	JILIO			iis, and physical objec	is into roods.			
	IN COT NUA!	4/0	S	afe Food and Water		1000	110			IN OUT N/A N/O	Proper Use o	f Utensils		cos	R
30	In Compliano	<u>ce</u>	Pasteurized of	eggs used when required			T		43	In Compliance	Utensils: properly stor	ed		1	
31	In Compliano			rom approved sources					44	In Compliance	Equipment & linens:	stored, dried, & handled			
32	In Compliano		Variance obt	ained for special processing					45	In Compliance	Single-use/single-serv	vice articles: stored & used	t		
			Foo	d Temperature Control					46	In Compliance	Slash resistant/cloth g	loves used properly			
33	In Compliano	<u>ce</u>	Proper coolin	ng methods; adequate equipmen	nt						Utensils, Equipme	nt and Vending			
34	In Complian	<u>ce</u>	Plant food pr	operly cooked for hot holding					47	In Compliance	Food & non-food cont				
35	In Complian	<u>ce</u>		awing methods					48	In Compliance	-	d, maintained, used; test	strips		
36	In Complian	<u>ce</u>		rs provided & accurate					49	In Compliance	Non-food contact surf	aces clean			
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Name of Establishment: MILL CREEK ELEMENTARY SCHOOL
Record ID: 55-48-00015 Inspection Date: 08/19/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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 health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html).

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.
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9	In Compliance			t with RTE food			-		24	In Compliance		er Advisory			
10				accessible & supplies			-			In Compliance		<u> </u>			
]	<u> oompiianoo</u>			ved Source					25	In Compliance		//undercooked food			
11	In Compliance			approved source		<u> </u>	Τ		26	In Compliance		ds used; No prohibited f	node		
12	In Compliance			per temperature					1			Toxic Substances	J003		H
13	In Compliance			on, safe, & unadulterate	d				27	In Compliance		approved & properly use	ed .		
14	In Compliance	Shellstock tag	gs & pai	rasite destruction					28	In Compliance		es identified, stored, & us			\vdash
				ursuant to section 120.69						·	Approved	Procedures			
	ns marked as "out" violat ninistrative Code or Chap			uirements of Chapter 64Ł tatutes.	=-11, the Florida				29	In Compliance	Variance/specia	alized process/HACCP			
				ndicated above. Continue n. Failure to correct violat								dentified as the most previnterventions are control n			
	•			iated by the Department						borne illness or injury.	r injury. Public fleatur	interventions are control in	leasures to pre	vent	
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	IN OUT N/A N/O	9.	ofo Eo	od and Water		cos	R			IN OUT N/A N/O	Proper He	se of Utensils		cos	R
20	In Compliance			ed when required		Ι	Τ		43	In Compliance	Utensils: properly				
30	In Compliance In Compliance			proved sources			1		44	In Compliance	+	ns: stored, dried, & hand	lled		\vdash
32	In Compliance			r special processing			t		45	In Compliance		service articles: stored &			\vdash
				perature Control		_			46	In Compliance		oth gloves used properly	=		\vdash
33	In Compliance	Proper cooling	g metho	ods; adequate equipme	nt						_	ment and Vending		_	
34	In Compliance	Plant food pro	perly c	ooked for hot holding					47	In Compliance	Food & non-food	contact surfaces			
35	In Compliance	Approved that							48	In Compliance		talled, maintained, used	test strips		\perp
36	In Compliance			ded & accurate					49	In Compliance	Non-food contact				L
37	In Compliance	1		dentification		Π				In Compliance		al Facilities available; under pressur	<u> </u>		
31	In Compliance			d; original container Food Contamination					50 51	In Compliance	_	d; proper backflow device			+
38	In Compliance	T		nimals not present			Τ		52	In Compliance		water properly disposed			+
39	In Compliance			reparation, storage, dis	olay				53	In Compliance		upplied & cleaned			T
40	In Compliance	Personal clea			<u> </u>				54	In Compliance	Garbage & refuse				T
41	In Compliance			rly used & stored					55	In Compliance	Facilities installed	, maintained, & clean			T
42	In Compliance	Washing fruits							56	In Compliance	Ventilation & light	ing			
	<u> </u>							,	57	In Compliance	Permit; Fees; App	olication; Plans			
Pe	erson in Charge (Pr	int & Signatu	ure)		OT AVAILABLE				Тос	oi Creek High Sc	nool [Date: 08/	18/2025		
	spector (Print & Sig				O SIGN					sica Glenn			4 209-325	0	
											<u> </u>				

Name of Establishment: Tocoi Creek High School Record ID: 55-48-2370054 Inspection Date: 08/19/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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 health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html).

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.
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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.
- 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
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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 dean 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.

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7	In Complian	<u>ce</u>	No discharge	from eyes, nose, and mouth	l				22	In Compliance	Cold holding tempe	ratures			
				g Contamination by Har	nds				23	In Compliance	Date marking and d	isposition			
8 In Compliance Hands clean & properly washed							L		24	In Compliance	Time as PHC; proce				
9 In Compliance No bare hand contact with RTE food											Consumer	Advisory			
10	In Complian	<u>ce</u>	Handwashing	g sinks, accessible & supplies	5				25	In Compliance	Advisory for raw/un	dercooked food			
Approved Source											Highly Susceptible	e Populations			
11	In Complian	<u>ce</u>	Food obtaine	d from approved source					26	In Compliance	Pasteurized foods u	ised; No prohibited food	ls		
12	In Complian	<u>ce</u>	Food receive	d at proper temperature							Additives and Tox	ic Substances			
13	In Compliand	<u>ce</u>	Food in good	condition, safe, & unadultera	ited				27	In Compliance	Food additives: app	roved & properly used			
14	In Complian	<u>ce</u>	Shellstock tag	gs & parasite destruction					28	In Compliance	Toxic substances ic	entified, stored, & used			
				liance" pursuant to section 120. If the requirements of Chapter 6							Approved Pr	ocedures			
Adm	ninistrative Cod	e or Chap	pter 381.0072, F	Florida Statutes.					29	In Compliance	Variance/specialize	d process/HACCP			
				period indicated above. Continuous violation. Failure to correct vio							ctices or procedures ident injury. Public health inter				
				peing initiated by the Departmen						borne illness or injury.	injury. I ablie fleath files	ventions are control mea	sures to pre	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
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34	In Compliano		<u> </u>	operly cooked for hot holding	ioni				47	In Compliance	Food & non-food cont			Т	
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- 1			<u> </u>	Food Identification							Physical F	acilities			
37	In Complian	<u>ce</u>	Food properly	y labeled; original container			П		50	In Compliance	Hot & cold water avai				
ď			Preventi	on of Food Contamination	on		•		51	In Compliance	Plumbing installed; pr	oper backflow devices			
38	In Complian	ce	Insects, roder	nts, & animals not present					52	In Compliance	Sewage & waste wate	er properly disposed			
39	In Complian	<u>ce</u>	No Contamina	ation (preparation, storage, d	isplay				53	In Compliance	Toilet facilities: suppl	ied & cleaned			
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Pe	erson in Cha	ırge (Pr	int & Signati	IIPA)	NOT AVAILABLE TO SIGN				Tro	ut Creek Academy			/2025		
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Name of Establishment: Trout Creek Academy

Record ID: 55-48-2973603 Inspection Date: 08/18/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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

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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.
- 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)**. Carbage shall be disposed of to prevent vector harborage. Trash cans will be durable, deanable, 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.

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	08/20/202	25	10:55 an	n 11:49 am	55-48-2973	3646				003473		Number of Repeat Viol	ations (1	-57 K)	
				FOODBORNE	ILLNESS RISK F	ACT	ORS	AN	D PL	JBLIC HEALTH INTE	RVENTIONS	•			
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2	In Complian	<u>ce</u>	Certified Mar	nager/Person in Charge Presen	t				16	In Compliance	Food-contact surface	es; cleaned & sanitized		\perp	<u> </u>
Employee Health								 	17	In Compliance	Proper disposal of u	nsafe food			_
3	In Compliand	<u>ce</u>	Knowledge,	responsibilities and reporting							Time/Temperature Co	ontrol for Safety			
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5	In Compliand	<u>ce</u>	Responding	to vomiting & diarrheal events					19	Not Applicable	Reheating procedur	es for hot holding			
			God	od Hygienic Practices					20	Not Observed	Cooling time and te	mperature			
6	In Compliano	<u>ce</u>	Proper eating	g, tasting, drinking, or tobacco ι	ise				21	In Compliance	Hot holding tempera	atures			
7	In Compliand	<u>ce</u>	No discharge	e from eyes, nose, and mouth]	22	In Compliance	Cold holding tempe	ratures			
			Preventir	ng Contamination by Hand	S	<u>'</u>			23	In Compliance	Date marking and d	isposition			
8 In Compliance Hands clean & properly washed									24	In Compliance	Time as PHC; proce	edures & records			
9 In Compliance No bare hand contact with RTE food											Consumer A	Advisory			
10	In Compliano	<u>ce</u>	Handwashing	g sinks, accessible & supplies					25	Not Applicable	Advisory for raw/un	dercooked food			Т
				Approved Source					20		Highly Susceptibl				
11 In Compliance Food obtained from approved source									26	In Compliance		sed; No prohibited foods			Т
12 Not Observed Food received at proper temperature											Additives and Tox				
13	In Compliance			condition, safe, & unadulterate	d				27	In Compliance		roved & properly used			
14	Not Applicab			gs & parasite destruction				-	28	-				+	\vdash
				liance" pursuant to section 120.69	5. Florida Statutes.		-		20	In Compliance	Approved Pr	entified, stored, & used		_	
Item	s marked as "c	out" violat	te one or more of	of the requirements of Chapter 64					29	In Compliance	Variance/specialize				
				Florida Statutes. period indicated above. Continue	d operation of this							ified as the most prevalent	contribut	ina	
	*	-		a violation. Failure to correct violat					facto	ors to foodborne illness or		ventions are control measu			
spec	med may resu	it in enior	rcement action t	peing initiated by the Department		D DE		_		borne illness or injury.					
			Good Retail	I Practices are preventative						nathogens chemica	le and physical phier	te into foode			
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			S	afe Food and Water		, 000				IN OUT N/A N/O	Proper Use o	f Utensils		COS	I R
30	Not Applicab	<u>le</u>	Pasteurized 6	eggs used when required					43	In Compliance	Utensils: properly stor	ed			
31	In Compliano			rom approved sources					44	In Compliance	Equipment & linens:	stored, dried, & handled			
32	In Compliano			ained for special processing					45	In Compliance	Single-use/single-serv	rice articles: stored & use	d		
			Foo	d Temperature Control					46	In Compliance	Slash resistant/cloth g	loves used properly			
33	In Compliano	<u>:e</u>	Proper coolin	ig methods; adequate equipme	nt						Utensils, Equipme	nt and Vending			
34	Not Observe	<u>:d</u>	Plant food pr	operly cooked for hot holding					47	In Compliance	Food & non-food cont	act surfaces			
35	In Compliand	<u>ce</u>	Approved that	awing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test	strips		
36	In Compliand	<u>ce</u>	Thermomete	rs provided & accurate					49	In Compliance	Non-food contact surf	aces clean			
			ا	Food Identification							Physical F				
37	In Compliand	<u>ce</u>	Food properly	y labeled; original container					50	In Compliance	Hot & cold water avai	lable; under pressure			
			Preventi	on of Food Contamination					51	In Compliance	Plumbing installed; pr	oper backflow devices			╙
38	In Complian	<u>ce</u>	Insects, rode	nts, & animals not present					52	In Compliance	Sewage & waste wate	er properly disposed			\perp
39	In Complian	<u>ce</u>	No Contamin	ation (preparation, storage, dis	olay				53	In Compliance	Toilet facilities: suppl	ied & cleaned			\perp
40	In Complian	<u>ce</u>	Personal clea	anliness					54	In Compliance	Garbage & refuse dis	posal		\perp	
41	In Complian	<u>ce</u>	Wiping cloths	s; properly used & stored					55	In Compliance	Facilities installed, ma	aintained, & clean			\perp
42	In Complian	ce	Washing fruit	s & vegatables					56	In Compliance	Ventilation & lighting				
									57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	rson in Cha	rge (Pr	rint & Signat	ure)					Lori	Aliprando	Date	e: 08/20/2	2025		
. 6															
Ins	spector (Pri	nt & Si	gnature)						Dar	ren Guffey	Pho	ne: (904) 5	06-60	81	

Name of Establishment: Lakeside Academy

Record ID: 55-48-2973646 Inspection Date: 08/20/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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.
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			Preventi	on of Food Contamination					51	In Compliance	Plumbing installed; pr	oper backflow devices			
38	In Complian	<u>ce</u>	Insects, rode	nts, & animals not present					52	In Compliance	Sewage & waste wate	er properly disposed			_
39	In Complian	ce	No Contamin	ation (preparation, storage, dis	olay				53	In Compliance	Toilet facilities: suppl	ed & cleaned			\perp
40	In Complian	ce	Personal clea	anliness					54	In Compliance	Garbage & refuse dis	oosal			\perp
41	In Complian	<u>ce</u>	Wiping cloths	s; properly used & stored					55	In Compliance	Facilities installed, ma	intained, & clean		\perp	
42	In Complian	ce	Washing fruit	ts & vegatables			L		56	In Compliance	Ventilation & lighting				
					~~		_		57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	erson in Cha	arge (Pr	rint & Signat	ure)					Sav	ita Singh	Date	: 08/20/2	025		
				-	//_								ne coc	1	
ins	spector (Pri	nt & Sig	gnature)	Le con					Dar	ren Guffey	Pho	ne: 904 50	800-01		

Name of Establishment: Palencia Elem. School

Record ID: 55-48-1425117 Inspection Date: 08/20/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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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- 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.
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- 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.
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- 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.
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- 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.
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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 deaning 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)(a). 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, deanable, 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 deaned.
- 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.

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13	OF THE STATE	Facility	y Type: Sch	ool (9 months or less)											
EAT S															
D. F.		PURPO	OSE: Rou	tine									Grad	le:	
	OD WE IS														
				/EDRA HIGH SCHOOL							RESULTS:	Correct by:		Stop S	
Ac	ldress: 460 D	Davis P	ark Rd		City: Ponte	Ved	ra				S - Satisfactory	Next Inspection		Issued	1?
	P Code: 3208			Person in Charge: Jill Fra	nzoi										
	elephone: (90			PIC Email:								Number of Risk Factor			
Da	ate (MM/DD/Y	Y)	Begin Time	End Time	Permit Number				Po	sition Number	Violations Marked "Ou Number of Repeat Vio				
	08/26/2025	5	10:00 an	n 10:40 am	55-48-004	109 54792 Number of Repe							nadene (1 er 1 ty		
				FOODBORNE	ILLNESS RISK F	ACTO	DRS	ANI	D PL	JBLIC HEALTH INTE	RVENTIONS				
	•			"X" under the compliance stat						The second secon		ved to be out of			
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Co	ompliance St	atus							Co	mpliance Status					
	IN OUT N/A N/O)		Supervision		cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliance	9	Demonstration	on of Knowledge/Training					15	In Compliance	1	otected; Single-use glove	ie.	Т	
2	In Compliance	_		nager/Person in Charge Presen	t				16	In Compliance	· · · · · · · · · · · · · · · · · · ·	es; cleaned & sanitized			
	iii Compilance	<u>z</u>	Certified Ivial				_		17	<u> </u>					
3	In Compliance		Knowledge	Employee Health responsibilities and reporting		1	1		17	In Compliance	Proper disposal of u				
\vdash			•						40		ime/Temperature Co	•			
4	In Compliance		+ '	f restriction and exclusion			_		18	In Compliance	Cooking time & tem	•		+	\vdash
5	In Compliance	<u> </u>	1 ' "	to vomiting & diarrheal events					19	In Compliance	Reheating procedur				
ا م	la Canadiana			od Hygienic Practices		ı	ı	1 1	20	In Compliance	Cooling time and ter	•			
6	In Compliance		<u> </u>	g, tasting, drinking, or tobacco ι					21	In Compliance	Hot holding tempera			.,	
7	In Compliance	<u> </u>		e from eyes, nose, and mouth					22	Out of Compliance	Cold holding temper			X	
0.1				ng Contamination by Hand	S	ı	ı		23	In Compliance	Date marking and d	·			
8	In Compliance			& properly washed					24	In Compliance	Time as PHC; proce				
9	In Compliance	_		d contact with RTE food							Consumer A	Advisory			
10	In Compliance	<u>e</u>		g sinks, accessible & supplies					25	Not Applicable	Advisory for raw/und				
امد	la Osasalisassa	_	1	Approved Source		ı	1		1		Highly Susceptibl	-		_	
11	In Compliance			d from approved source					26	In Compliance		sed; No prohibited foods			
12	Not Observed	-		d at proper temperature							Additives and Tox	ic Substances			
13	In Compliance	_		condition, safe, & unadulterate	d				27	In Compliance	Food additives: app	roved & properly used			
14	Not Applicable			gs & parasite destruction					28	In Compliance	Toxic substances id	entified, stored, & used			
				liance" pursuant to section 120.69 of the requirements of Chapter 64							Approved Pro	ocedures			
	ninistrative Code				d				29	In Compliance	Variance/specialize	<u>'</u>			L
				period indicated above. Continue a violation. Failure to correct violat								ified as the most prevalent of ventions are control measured			
spec	cified may result	in enfor	cement action b	peing initiated by the Department	of Health.					borne illness or injury.					
					GOO	D RE	TAI	L PF	RAC	TICES					
			Good Retail	Practices are preventative	measures to conti	_	_	ditio	n of	pathogens, chemical	s, and physical objec	ts into foods.			
	IN OUT N/A N/	0	9	afe Food and Water		cos	R			IN OUT N/A N/O	Proper Use o	f I Itaneile		cos	R
20	Not Applicable		1	eggs used when required		l	l		43	In Compliance	Utensils: properly stor				
30	In Compliance	_						1 1	44	In Compliance		stored, dried, & handled		+	-
31	In Compliance	_		rom approved sources ained for special processing				1 1	45	In Compliance		rice articles: stored & use	1		<u> </u>
52	in Compliance	<u> </u>		d Temperature Control					46	In Compliance	Slash resistant/cloth g			+	\vdash
33	In Compliance	<u> </u>	_	g methods; adequate equipmen	nt					ni Gamphanee	Utensils, Equipme				
34	In Compliance	<u> </u>	-	operly cooked for hot holding					47	In Compliance	Food & non-food conta	act surfaces			Т
35	Not Observed	<u>l</u>	Approved that	wing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test	strips		1
36	In Compliance	<u>e</u>	Thermometer	rs provided & accurate				İ	49	In Compliance	Non-food contact surfa	aces clean			T
	<u> </u>		ı	Food Identification						<u> </u>	Physical F	acilities			
37	In Compliance	<u>e</u>	Food properly	y labeled; original container					50	In Compliance	Hot & cold water avail	able; under pressure			
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Pe	erson in Char	ge (Pr	int & Signat	ure)					Jill F	- ranzoi	Date	e: 08/27/2	2025		
		ctor (Print & Signature) Darren Guffey Phone: (904) 506-6081													
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Name of Establishment: PONTE VEDRA HIGH SCHOOL Record ID: 55-48-00409 Inspection Date: 08/26/2025

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.

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- 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 deaned.
- 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.

			1 000 E	. 3 (a D 13 11	ıCı	IL	1118	<u>ə</u> p	ection Rep	t				
20	Facil	lity Type: Sch	nool (9 months or less)											
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100	PUR	POSE: Rou	ıtine									Grad	le:	
	WEI											\top		
	ne of Establishm		lley Academy							RESULTS:	Correct by:		Stop Sales	
Add	lress: 700 Bobo	at Ln		City: Ponte Vedr	а					S - Satisfactory			issuec	ľ
	Code: 32081		Person in Charge: Christo	pher Parker										
_	ephone: (904) 5		PIC Email:								Number of Risk Factors Violations Marked "Out"			
Date	e (MM/DD/YY)	Begin Time		Permit Number				Po	sition Number 54792		Number of Repeat Viola			
	08/26/2025	10:40 ar		55-48-1904					0	(.				
									JBLIC HEALTH INTE					
	•		n "X" under the compliance stat						· · · · · · · · · · · · · · · · · · ·		ved 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														
	npliance Status							Co	ompliance Status					
	IN OUT N/A N/O		Supervision		cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliance	Demonstrati	on of Knowledge/Training					15	In Compliance	1	otected; Single-use gloves	<u> </u>		
2	In Compliance		nager/Person in Charge Presen	t				16	In Compliance	 	es; cleaned & sanitized			
- -	Солириальсь		Employee Health	-				17	In Compliance	Proper disposal of ur	<u> </u>			
3	In Compliance	Knowledge.	responsibilities and reporting					.,		ime/Temperature Co				
	In Compliance		of restriction and exclusion					18	Not Observed	Cooking time & tem	•			
	In Compliance	<u> </u>	to vomiting & diarrheal events					19	Not Observed	Reheating procedur	•		+	
J .	in Compliance	<u> </u>	od Hygienic Practices						Not Observed	Cooling time and ter				\vdash
6	In Compliance		g, tasting, drinking, or tobacco ι	ISA	Г	ı	1 1	20 21	Not Observed	+	•			\vdash
-	•							22		Hot holding tempera				\vdash
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8	In Compliance		ng Contamination by Hand & properly washed	S	I			23	In Compliance	Date marking and di	·			\vdash
			d contact with RTE food			_		24	In Compliance	Time as PHC; proce				
	In Compliance In Compliance		g sinks, accessible & supplies							Consumer A	-			
10 1	in Compilance	Папимазппп						25	In Compliance	Advisory for raw/und				
11	In Compliance	Food obtains	Approved Source ed from approved source		l			26	In Compliance	Highly Susceptible	-		_	
								26	In Compliance		sed; No prohibited foods			<u></u>
	Not Observed		ed at proper temperature	_						Additives and Tox				
	In Compliance Not Applicable		d condition, safe, & unadulterate	<u>a</u>				27	In Compliance	+	roved & properly used			
			gs & parasite destruction pliance" pursuant to section 120.69	E Elorida Statutos				28	In Compliance		entified, stored, & used			
			of the requirements of Chapter 64							Approved Pro				
	nistrative Code or Ch ions must be correct		Florida Statutes. e period indicated above. Continue	d operation of this				29 Rick	In Compliance	Variance/specialized	d process/HACCP fied as the most prevalent of	ontributii	na	
facility	without making the	se corrections is a	a violation. Failure to correct violat	ions in the time frame				facto	ors to foodborne illness or		ventions are control measure			
specif	ied may result in enf	forcement action I	being initiated by the Department				_		borne illness or injury.					
		Osad Datai	I Desetions our management in						TICES		t- :-t- fI-			
	IN OUT N/A N/O	Good Retai	I Practices are preventative	measures to conti	cos	_	וסוזוג	n or		s, and physical objec	is into 100ds.			
	IN OUT N/A N/O	S	afe Food and Water		1 003	I K			IN OUT N/A N/O	Proper Use o	f Utensils		cos	l R
30 1	Not Applicable	Pasteurized	eggs used when required					43	In Compliance	Utensils: properly store				
	n Compliance		from approved sources					44	In Compliance	Equipment & linens: s	stored, dried, & handled			
	n Compliance		ained for special processing					45	In Compliance		ice articles: stored & used			
			d Temperature Control					46	In Compliance	Slash resistant/cloth g				
33 <u>I</u>	n Compliance	Proper coolir	ng methods; adequate equipme	nt						Utensils, Equipme	nt and Vending			
34	In Compliance	Plant food pr	operly cooked for hot holding					47	In Compliance	Food & non-food conta	act surfaces			
35 J	Not Observed	Approved that	awing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test s	trips		
36	In Compliance	Thermomete	rs provided & accurate					49	In Compliance	Non-food contact surfa	aces clean			
			Food Identification							Physical F				
37	In Compliance		y labeled; original container					50	In Compliance	Hot & cold water avail				_
			ion of Food Contamination					51	In Compliance	-	oper backflow devices		_	_
	In Compliance		ents, & animals not present					52	In Compliance	Sewage & waste wate			-	1
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	In Compliance		s; properly used & stored					55	In Compliance	Facilities installed, ma	iintained, & clean		\perp	_
42	In Compliance	Washing fruit	ts & vegatables					56	In Compliance	Ventilation & lighting				1
							Į	57	In Compliance	Permit; Fees; Applicat	tion; Plans			
Per	son in Charge (I	Print & Signat						Chri	istopher Parker	Date	: 08/27/20	025		
Insp	pector (Print & S	Signature)	1 m Fl	5				Dar	ren Guffey	Phor	ne: 904 50	6-608	1	

Name of Establishment: Palm Valley Academy

Record ID: 55-48-1904275 Inspection Date: 08/26/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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 dothing; 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 deaning 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)(a). 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, deanable, 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 deaned.
- 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.

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ZII	P Code: 320	081		Person in Charge: Daisy I	/lorales										
Те	elephone: (9	04) 547	7-3963	PIC Email:								Number of Risk Factor			
Da	ate (MM/DD/	YY)	Begin Time	End Time	Permit Number				Po	sition Number		Violations Marked "Out			
	08/26/202	25	11:11 an	n 9:18 am	55-48-1552	2604				Number of Repeat Viol	noiations (1-57 K)				
				FOODBORNE	ILLNESS RISK F	ACTO	ORS	ΑN	D PL	JBLIC HEALTH INTE	RVENTIONS				
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Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous in Compliance Status										mpliance Status					
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2	In Compliand	<u>ce</u>	Certified Mar	nager/Person in Charge Presen	t				16	In Compliance	Food-contact surface	es; cleaned & sanitized			
L.,			,	Employee Health					17	In Compliance	Proper disposal of u	nsafe food			
3	In Compliand	<u>ce</u>	Knowledge,	responsibilities and reporting						Т	ime/Temperature Co	ontrol for Safety			
4	In Compliand	<u>ce</u>	Proper use of	of restriction and exclusion					18	In Compliance	Cooking time & tem	peratures			
5	In Compliand	<u>ce</u>	Responding	to vomiting & diarrheal events					19	Not Observed	Reheating procedur	es for hot holding			
			God	od Hygienic Practices					20	Not Observed	Cooling time and ter	mperature			
6	In Compliano	<u>ce</u>	Proper eating	g, tasting, drinking, or tobacco ι	se				21	Not Observed	Hot holding tempera	atures			
7	In Compliand	<u>ce</u>	No discharge	e from eyes, nose, and mouth					22	In Compliance	Cold holding temper	ratures			
			Preventir	ng Contamination by Hand	S				23	In Compliance	Date marking and d	isposition			
8	In Compliand	<u>ce</u>	Hands clean	& properly washed					24	In Compliance	Time as PHC; proce	edures & records			
9	In Compliand	<u>ce</u>	No bare hand	d contact with RTE food							Consumer A	Advisory			
10	In Compliano	<u>ce</u>	Handwashing	g sinks, accessible & supplies					25	Not Applicable	Advisory for raw/und	dercooked food			
				Approved Source							Highly Susceptibl				
11	In Compliand	<u>ce</u>	Food obtaine	ed from approved source			Ι		26	In Compliance	Pasteurized foods u	sed; No prohibited foods			П
12	Not Observe	<u>d</u>	Food receive	ed at proper temperature							Additives and Tox	ic Substances			
13	In Compliano	<u>ce</u>	Food in good	I condition, safe, & unadulterate	d			-	27	In Compliance	Food additives: app	roved & properly used			
14	Not Applicab	ole_	Shellstock ta	gs & parasite destruction					28	In Compliance	+	entified, stored, & used			
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		J. O.							Jail		. 1101	(557) 6			

Name of Establishment: VALLEY RIDGE ACADEMY
Record ID: 55-48-1552604 Inspection Date: 08/26/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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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- 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.
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- 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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(S)	OF THE STATE	Facilit	y Type: Sch	ool (9 months or less)											
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_	ldress: 105		Rd		City: Ponte Vedr	a					S - Satisfactory			issuec	11
	P Code: 320			Person in Charge: Shann	on Bentley										
	elephone: (9			PIC Email:							Number of Risk Factor Violations Marked "Ou				
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		•		n "X" under the compliance stat of observed to be occurring at the								ved to be out of			
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C	Compliance Status								Co	mpliance Status					
	IN OUT N/A N/	0		Supervision		cos	R			IN OUT N/A N/O	Protection from C	ontamination		cos	R
1	In Compliand	ce	Demonstration	on of Knowledge/Training					15	In Compliance	T	otected; Single-use glove	es	\top	
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	in Compilari	<u></u>		Employee Health	-				17	In Compliance	Proper disposal of u	· · · · · · · · · · · · · · · · · · ·		+	
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8	In Compliano			ng Contamination by Hand & properly washed	S	I	ı	ł	23	In Compliance	Date marking and d	·		_	
9				d contact with RTE food			<u> </u>		24	In Compliance	Time as PHC; proce				
10	In Compliand			g sinks, accessible & supplies							Consumer A	-			
10	iii Compilant	<u>ue</u>	1				ļ		25	Not Applicable	Advisory for raw/un				
11	In Compliand	~e		Approved Source ed from approved source		l	I		26	In Compliance	Highly Susceptibl	-			
									26	In Compliance		sed; No prohibited foods			
12	Not Observe			ed at proper temperature	_						Additives and Tox				_
13	In Compliant Not Applicab			condition, safe, & unadulterate	:a 				27	In Compliance		roved & properly used		\perp	_
14				gs & parasite destruction liance" pursuant to section 120.69	A Elorida Statutos		<u> </u>		28	In Compliance		entified, stored, & used			L
				of the requirements of Chapter 64							Approved Pr				
				Florida Statutes. period indicated above. Continue	ed operation of this				29 Risk	In Compliance	Variance/specialize	ified as the most prevalent	contribut	ina	L
facil	ity without mak	ing these	corrections is a	violation. Failure to correct violat	ions in the time frame				facto	ors to foodborne illness or		ventions are control measu			
spec	cified may resul	It in enfor	rcement action b	peing initiated by the Department				L		borne illness or injury.					
			Card Datai	I Donational and managed time						TICES	la	4- i-4- fI-			
	IN OUT N/A N	VO	Good Retail	I Practices are preventative	measures to conti	cos	_	aitio	n or		is, and physical objec	as into toods.			
	IN OUT N/A N	1/0	S	afe Food and Water		1 003	K			IN OUT N/A N/O	Proper Use o	f Utensils		cos	<u> R</u>
30	Not Applicab	le	Pasteurized 6	eggs used when required					43	In Compliance	Utensils: properly stor				
31	In Compliano			rom approved sources					44	In Compliance	Equipment & linens:	stored, dried, & handled		\top	
32	In Compliano			ained for special processing				1	45	In Compliance		rice articles: stored & use	d		
				d Temperature Control					46	In Compliance	Slash resistant/cloth g	loves used properly			
33	In Compliand	<u>:е</u>	Proper coolin	ig methods; adequate equipme	nt				'		Utensils, Equipme	nt and Vending			
34	In Compliand	<u>ce</u>	Plant food pro	operly cooked for hot holding					47	In Compliance	Food & non-food cont	act surfaces			
35	Not Observe	<u>ed</u>	Approved that	awing methods					48	In Compliance	Warewashing: installe	d, maintained, used; test	strips		
36	In Compliand	<u>ce</u>	Thermomete	rs provided & accurate					49	In Compliance	Non-food contact surf	aces clean			
				Food Identification							Physical F				
37	In Compliand	<u>ce</u>	•	y labeled; original container					50	In Compliance	Hot & cold water avai	· · · · · · · · · · · · · · · · · · ·		—	₩
00	In Complian		1	on of Food Contamination			1		51	In Compliance	-	oper backflow devices		_	₩
38	In Complian			nts, & animals not present					52	In Compliance	Sewage & waste wate			+	+
39	In Complian			ation (preparation, storage, dis	piay				53	In Compliance	Toilet facilities: suppl			+	+
40	In Complian		Personal clea				-		54	In Compliance	Garbage & refuse dis			_	+
41	In Complian			s; properly used & stored			-		55	In Compliance	Facilities installed, ma	aintained, & clean			₩
							56	In Compliance	Ventilation & lighting				₩		
									57	In Compliance	Permit; Fees; Applica	tion; Plans			<u></u>
Pe	erson in Cha	ırge (Pı	rint & Signat	ure)					Sha	nnon Bentley	Date	e: 08/27/2	2025		
Ins	spector (Pri	nt & Si	gnature)	por Offy					Dar	ren Guffey	Pho	ne: (904) 5	06-60	81	
		or (Print & Signature) Darren Guffey Phone: (904) 506-6081													

Name of Establishment: Allen Nease High School Record ID: 55-48-00010 Inspection Date: 08/26/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.htm). The 2013 FDA Food Code Annex 7, Section 3-B, (https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/food-safety-and-sanitation/food-safety-and-sanitation/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.
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8	In Complian	<u>ce</u>	Hands clean	& properly washed			Π	Ī	24	In Compliance	Time as PHC; proce	edures & records			
9	In Complian	<u>ce</u>	No bare hand	d contact with RTE food							Consumer	Advisory			
10	In Complian	<u>ce</u>	Handwashing	g sinks, accessible & supplies				ĺ	25	In Compliance	Advisory for raw/un	dercooked food			1
				Approved Source							Highly Susceptibl				<u> </u>
11	In Complian	<u>ce</u>		d from approved source		Ι	Π		26	In Compliance		sed; No prohibited for	oods		Π
12	In Compliano	ce	Food receive	d at proper temperature							Additives and Tox	· ·			
13	In Compliano			condition, safe, & unadulterate	ed				27	In Compliance	_	roved & properly use	·d		П
14	In Compliano			gs & parasite destruction				1	28	In Compliance	-	entified, stored, & us			
			`	liance" pursuant to section 120.69	95, Florida Statutes.		-		20	III Compilance	Approved Pr		eu		
				of the requirements of Chapter 64	E-11, the Florida				29	In Compliance	Variance/specialize				Π
			pter 381.0072, F d within the time	period indicated above. Continue	ed operation of this				\perp		ictices or procedures ident	<u> </u>	alent contribu	ting	
				violation. Failure to correct violation					facto	ors to foodborne illness or	injury. Public health inter				
spec	may resu	it in enior	cement action b	peing initiated by the Department		D DE	T A II			borne illness or injury.					
			Good Retail	Practices are preventative						nathogens chemica	le and physical phier	te into foods			
	IN OUT N/A N	I/O	Ood Retail	Tractices are preventative	measures to conti	cos	_		11 01		is, and physical object	13 II 10 100u3.		cos	_
			S	afe Food and Water		1000	1.3			IN OUT N/A N/O	Proper Use o	f Utensils		COS	R
30	In Compliand	e <u></u>	Pasteurized e	eggs used when required			Π		43	In Compliance	Utensils: properly stor	ed			
31	In Compliano		Water & ice fi	rom approved sources					44	In Compliance	Equipment & linens:	stored, dried, & hand	led		
32	In Compliano	_	Variance obta	ained for special processing					45	In Compliance	Single-use/single-serv	rice articles: stored &	used		
			Food	d Temperature Control					46	In Compliance	Slash resistant/cloth g	loves used properly			
33	In Compliano	<u>:е</u>	Proper coolin	g methods; adequate equipme	nt						Utensils, Equipme	nt and Vending			
34	In Compliand	<u>ce</u>	Plant food pro	operly cooked for hot holding					47	In Compliance	Food & non-food cont	act surfaces			
35	In Compliand	<u>ce</u>	Approved tha	wing methods					48	In Compliance	Warewashing: installe	d, maintained, used;	test strips		
36	In Compliand	<u>ce</u>	Thermometer	rs provided & accurate					49	In Compliance	Non-food contact surf	aces clean			
			F	Food Identification							Physical F				
37	In Complian	<u>ce</u>	-	y labeled; original container					50	In Compliance	Hot & cold water avai	lable; under pressure)		
			Preventi	on of Food Contamination	1	1		ļ	51	In Compliance	Plumbing installed; pr	•	es		_
38	In Complian			nts, & animals not present			-		52	In Compliance	Sewage & waste wate				
39	In Complian		No Contamin	ation (preparation, storage, dis	play		1		53	In Compliance	Toilet facilities: suppl				1
40	In Complian		Personal clea	anliness					54	In Compliance	Garbage & refuse dis				
41	In Complian	<u>ce</u>	Wiping cloths	s; properly used & stored					55	In Compliance	Facilities installed, ma	aintained, & clean			
42	In Complian	<u>ce</u>	Washing fruit	s & vegatables					56	In Compliance	Ventilation & lighting				
									57	In Compliance	Permit; Fees; Applica	tion; Plans			
Pe	erson in Cha	ırge (Pr	rint & Signat		OT AVAILABLE O SIGN	_			Mur	ray Middle	Date	e: 08/2	26/2025		
Ins	spector (Pri	nt & Siç	gnature)						Jes	sica Glenn	Pho	ne: 90-	4 209-325	50	

Name of Establishment: MURRAY MIDDLE SCHOOL
Record ID: 55-48-00016 Inspection Date: 08/26/2025

ITEM NUMBER COMMENTS AND INSTRUCTIONS

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 health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html). The 2013 FDA Food Code Annex 7, Section 3-B, https://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html).

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.