


# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____		
	<b>PURPOSE:</b> Routine							
<b>Name of Establishment:</b> Beachside High School					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b> Next Inspection		<b>Stop Sale Issued?</b>
<b>Address:</b> 200 Great Barracuda Way <b>City:</b> Saint Johns								
<b>ZIP Code:</b> 32259		<b>Person in Charge:</b> Tanya Cassano				<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 2 <b>Number of Repeat Violations (1-57 R)</b> 0		
<b>Telephone:</b> (904) 547-4417		<b>PIC Email:</b>						
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>				
08/12/2025	9:30 am	10:30 pm	55-48-2706605	54792				

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility.  
 Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status			
IN	OUT	N/A	N/O
<b>Supervision</b>			
1	In Compliance	Demonstration of Knowledge/Training	
2	In Compliance	Certified Manager/Person in Charge Present	
<b>Employee Health</b>			
3	In Compliance	Knowledge, responsibilities and reporting	
4	In Compliance	Proper use of restriction and exclusion	
5	In Compliance	Responding to vomiting & diarrheal events	
<b>Good Hygienic Practices</b>			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use	
7	In Compliance	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In Compliance	Hands clean & properly washed	
9	In Compliance	No bare hand contact with RTE food	
10	In Compliance	Handwashing sinks, accessible & supplies	
<b>Approved Source</b>			
11	In Compliance	Food obtained from approved source	
12	In Compliance	Food received at proper temperature	
13	In Compliance	Food in good condition, safe, & unadulterated	
14	Not Applicable	Shellstock tags & parasite destruction	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.


**GOOD RETAIL PRACTICES**


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

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

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

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

**Person in Charge (Print & Signature)** 

**Inspector (Print & Signature)** 

**Tanya Cassano**      **Date:** 08/12/2025

**Darren Guffey**      **Phone:** (904) 506-6081

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

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

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

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.

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


#### Explanation of Code References

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

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



# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____	
	<b>PURPOSE:</b> Routine						
<b>Name of Establishment:</b> CROOKSHANK ELEMENTARY SCHOOL					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>
<b>Address:</b> 1455 N Whitney St <b>City:</b> Saint Augustine							
<b>ZIP Code:</b> 32084		<b>Person in Charge:</b> Desiree Pacetti					
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>					
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>			
08/13/2025	10:00 am	10:25 am	55-48-00011	003473	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0 <b>Number of Repeat Violations (1-57 R)</b> 0		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
<b>Compliance Status</b>				<b>Compliance Status</b>			
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In Compliance	Demonstration of Knowledge/Training		15	In Compliance	Food separated & protected; Single-use gloves	
2	In Compliance	Certified Manager/Person in Charge Present		16	In Compliance	Food-contact surfaces; cleaned & sanitized	
<b>Employee Health</b>				17	In Compliance	Proper disposal of unsafe food	
3	In Compliance	Knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>			
4	In Compliance	Proper use of restriction and exclusion		18	In Compliance	Cooking time & temperatures	
5	In Compliance	Responding to vomiting & diarrheal events		19	In Compliance	Reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				20	In Compliance	Cooling time and temperature	
6	In Compliance	Proper eating, tasting, drinking, or tobacco use		21	In Compliance	Hot holding temperatures	
7	In Compliance	No discharge from eyes, nose, and mouth		22	In Compliance	Cold holding temperatures	
<b>Preventing Contamination by Hands</b>				23	In Compliance	Date marking and disposition	
8	In Compliance	Hands clean & properly washed		24	In Compliance	Time as PHC; procedures & records	
9	In Compliance	No bare hand contact with RTE food		<b>Consumer Advisory</b>			
10	In Compliance	Handwashing sinks, accessible & supplies		25	In Compliance	Advisory for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In Compliance	Food obtained from approved source		26	In Compliance	Pasteurized foods used; No prohibited foods	
12	In Compliance	Food received at proper temperature		<b>Additives and Toxic Substances</b>			
13	In Compliance	Food in good condition, safe, & unadulterated		27	In Compliance	Food additives: approved & properly used	
14	In Compliance	Shellstock tags & parasite destruction		28	In Compliance	Toxic substances identified, stored, & used	
<b>GOOD RETAIL PRACTICES</b>				<b>Approved Procedures</b>			
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.				29	In Compliance	Variance/specialized process/HACCP	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	In Compliance	Pasteurized eggs used when required		43	In Compliance	Utensils: properly stored	
31	In Compliance	Water & ice from approved sources		44	In Compliance	Equipment & linens: stored, dried, & handled	
32	In Compliance	Variance obtained for special processing		45	In Compliance	Single-use/single-service articles: stored & used	
<b>Food Temperature Control</b>				46	In Compliance	Slash resistant/cloth gloves used properly	
33	In Compliance	Proper cooling methods; adequate equipment		<b>Utensils, Equipment and Vending</b>			
34	In Compliance	Plant food properly cooked for hot holding		47	In Compliance	Food & non-food contact surfaces	
35	In Compliance	Approved thawing methods		48	In Compliance	Warewashing: installed, maintained, used; test strips	
36	In Compliance	Thermometers provided & accurate		49	In Compliance	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	In Compliance	Food properly labeled; original container		50	In Compliance	Hot & cold water available; under pressure	
<b>Prevention of Food Contamination</b>				51	In Compliance	Plumbing installed; proper backflow devices	
38	In Compliance	Insects, rodents, & animals not present		52	In Compliance	Sewage & waste water properly disposed	
39	In Compliance	No Contamination (preparation, storage, display)		53	In Compliance	Toilet facilities: supplied & cleaned	
40	In Compliance	Personal cleanliness		54	In Compliance	Garbage & refuse disposal	
41	In Compliance	Wiping cloths; properly used & stored		55	In Compliance	Facilities installed, maintained, & clean	
42	In Compliance	Washing fruits & vegetables		56	In Compliance	Ventilation & lighting	
				57	In Compliance	Permit; Fees; Application; Plans	
<b>Person in Charge (Print &amp; Signature)</b>				<b>Desiree Pacetti</b>		<b>Date:</b> 08/13/2025	
<b>Inspector (Print &amp; Signature)</b>				<b>Jessica Glenn</b>		<b>Phone:</b> 904 209-3250	

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

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

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




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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> ST. JOHNS TECHNICAL HIGH SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 2980 Collins Ave <b>City:</b> St Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32084		<b>Person in Charge:</b> becky.williams@stjohns.k12.fl.us								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/13/2025	10:15 am	10:15 am	55-48-00407	54792						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	<u>In Compliance</u>	Demonstration of Knowledge/Training			15	<u>In Compliance</u>	Food separated & protected; Single-use gloves			
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present			16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized			
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting			18	<u>Not Observed</u>	Cooking time & temperatures			
4	<u>In Compliance</u>	Proper use of restriction and exclusion			19	<u>Not Observed</u>	Reheating procedures for hot holding			
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events			20	<u>Not Observed</u>	Cooling time and temperature			
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use			21	<u>Not Observed</u>	Hot holding temperatures			
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth			22	<u>In Compliance</u>	Cold holding temperatures			
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	<u>In Compliance</u>	Hands clean & properly washed			23	<u>In Compliance</u>	Date marking and disposition			
9	<u>In Compliance</u>	No bare hand contact with RTE food			24	<u>In Compliance</u>	Time as PHC; procedures & records			
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies			<b>Additives and Toxic Substances</b>					
<b>Approved Source</b>					<b>Approved Procedures</b>					
11	<u>In Compliance</u>	Food obtained from approved source			25	<u>Not Applicable</u>	Advisory for raw/undercooked food			
12	<u>In Compliance</u>	Food received at proper temperature			26	<u>Not Applicable</u>	Pasteurized foods used; No prohibited foods			
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated			27	<u>In Compliance</u>	Food additives: approved & properly used			
14	<u>Not Applicable</u>	Shellstock tags & parasite destruction			28	<u>In Compliance</u>	Toxic substances identified, stored, & used			
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<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	<u>Not Applicable</u>	Pasteurized eggs used when required			43	<u>In Compliance</u>	Utensils: properly stored			
31	<u>In Compliance</u>	Water & ice from approved sources			44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			
32	<u>In Compliance</u>	Variance obtained for special processing			45	<u>In Compliance</u>	Single-use/single-service articles: stored & used			
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment			46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly			
34	<u>Not Observed</u>	Plant food properly cooked for hot holding			47	<u>In Compliance</u>	Food & non-food contact surfaces			
35	<u>In Compliance</u>	Approved thawing methods			48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips			
36	<u>In Compliance</u>	Thermometers provided & accurate			49	<u>In Compliance</u>	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	<u>In Compliance</u>	Food properly labeled; original container			50	<u>In Compliance</u>	Hot & cold water available; under pressure			
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38	<u>In Compliance</u>	Insects, rodents, & animals not present			52	<u>In Compliance</u>	Sewage & waste water properly disposed			
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41	<u>In Compliance</u>	Wiping cloths; properly used & stored			55	<u>In Compliance</u>	Facilities installed, maintained, & clean			
42	<u>In Compliance</u>	Washing fruits & vegetables			56	<u>In Compliance</u>	Ventilation & lighting			
					57	<u>In Compliance</u>	Permit; Fees; Application; Plans			
<b>Person in Charge (Print &amp; Signature)</b> _____					becky.williams@stjohns.k12.fl.us <b>Date:</b> 08/13/2025					
<b>Inspector (Print &amp; Signature)</b> _____					Spencer Antos <b>Phone:</b> (904) 506-6081					

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

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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.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report



**Facility Type:** School (9 months or less)

**PURPOSE:** Routine

**Grade:** \_\_\_\_\_

**Name of Establishment:** EVELYN HAMBLIN CENTER

**Address:** 16 Isabel St

**City:** Saint Augustine

**ZIP Code:** 32084

**Person in Charge:** Rachel Hardee

**Telephone:** (904) 547-3963

**PIC Email:**

**Date (MM/DD/YY)**

**Begin Time**

**End Time**

**Permit Number**

**Position Number**

08/13/2025

11:05 am

11:32 am

55-48-00088

54792

**RESULTS:**

S - Satisfactory

**Correct by:**

**Stop Sale Issued?**

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

Number of Repeat Violations (1-57 R) 0

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

### Compliance Status

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

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

## GOOD RETAIL PRACTICES

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

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

### Compliance Status

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

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

**Person in Charge (Print & Signature)**

CLIENT NOT AVAILABLE  
TO SIGN

Rachel Hardee

**Date:**

08/13/2025

**Inspector (Print & Signature)**

Jessica Glenn

**Phone:**

904 209-3250

Temperature Observations

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

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




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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> FRUIT COVE MIDDLE SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 3180 Race Track Rd <b>City:</b> Jacksonville					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32259		<b>Person in Charge:</b> Diana Lakoskey								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/12/2025	11:21 am	12:00 pm	55-48-00190	54792						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b> <span style="float: right;">Diana Lakoskey</span>					<b>Date:</b> 08/12/2025					
<b>Inspector (Print &amp; Signature)</b> <span style="float: right;">Darren Guffey</span>					<b>Phone:</b> 904 209-3250					

Name of Establishment: FRUIT COVE MIDDLE SCHOOL

Record ID: 55-48-00190

Inspection Date: 08/12/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

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Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report



**Facility Type:** School (9 months or less)

**PURPOSE:** Routine

**Grade:** \_\_\_\_\_

**Name of Establishment:** KETTERLINUS ELEMENTARY SCHOOL

**Address:** 67 Orange St

**City:** Saint Augustine

**ZIP Code:** 32084

**Person in Charge:** John Harpst

**Telephone:** (904) 547-3963

**PIC Email:**

**Date (MM/DD/YY)**

**Begin Time**

**End Time**

**Permit Number**

**Position Number**

08/13/2025

11:00 am

11:30 am

55-48-00014

54792

**RESULTS:**

S - Satisfactory

**Correct by:**

**Stop Sale Issued?**

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

Number of Repeat Violations (1-57 R) 0

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

### Compliance Status

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

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

## GOOD RETAIL PRACTICES

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

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

**Person in Charge (Print & Signature)**

John Harpst

**Date:**

08/13/2025

**Inspector (Print & Signature)**

Darren Guffey

**Phone:**

(904) 506-6081

### Compliance Status

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

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

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

Temperature Observations

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

Inspector Comments: No violations observed during inspection.



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

#### Explanation of Code References

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

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
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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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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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29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
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38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
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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 cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

		<b>Facility Type:</b> School (9 months or less)				<b>Grade:</b> ____		
		<b>PURPOSE:</b> Routine						
<b>Name of Establishment:</b> WEBSTER ELEMENTARY SCHOOL					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>	
<b>Address:</b> 420 N Orange St <b>City:</b> Saint Augustine								
<b>ZIP Code:</b> 32084		<b>Person in Charge:</b> Maria L. Lightkep						
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>						
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>				
08/13/2025	9:33 am	10:00 am	55-48-00021	003473	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0			
						<b>Number of Repeat Violations (1-57 R)</b> 0		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>								
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection								
<b>Compliance Status</b>				<b>Compliance Status</b>				
<b>Supervision</b>				<b>Protection from Contamination</b>				
1	In Compliance	Demonstration of Knowledge/Training						
2	In Compliance	Certified Manager/Person in Charge Present						
<b>Employee Health</b>								
3	In Compliance	Knowledge, responsibilities and reporting						
4	In Compliance	Proper use of restriction and exclusion						
5	In Compliance	Responding to vomiting & diarrheal events						
<b>Good Hygienic Practices</b>								
6	In Compliance	Proper eating, tasting, drinking, or tobacco use						
7	In Compliance	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>								
8	In Compliance	Hands clean & properly washed						
9	In Compliance	No bare hand contact with RTE food						
10	In Compliance	Handwashing sinks, accessible & supplies						
<b>Approved Source</b>								
11	In Compliance	Food obtained from approved source						
12	In Compliance	Food received at proper temperature						
13	In Compliance	Food in good condition, safe, & unadulterated						
14	In Compliance	Shellstock tags & parasite destruction						
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.								
<b>GOOD RETAIL PRACTICES</b>								
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>				
30	In Compliance	Pasteurized eggs used when required						
31	In Compliance	Water & ice from approved sources						
32	In Compliance	Variance obtained for special processing						
<b>Food Temperature Control</b>								
33	In Compliance	Proper cooling methods; adequate equipment						
34	In Compliance	Plant food properly cooked for hot holding						
35	In Compliance	Approved thawing methods						
36	In Compliance	Thermometers provided & accurate						
<b>Food Identification</b>								
37	In Compliance	Food properly labeled; original container						
<b>Prevention of Food Contamination</b>								
38	In Compliance	Insects, rodents, & animals not present						
39	In Compliance	No Contamination (preparation, storage, display)						
40	In Compliance	Personal cleanliness						
41	In Compliance	Wiping cloths; properly used & stored						
42	In Compliance	Washing fruits & vegetables						
<b>Utensils, Equipment and Vending</b>								
43	In Compliance	Utensils: properly stored						
44	In Compliance	Equipment & linens: stored, dried, & handled						
45	In Compliance	Single-use/single-service articles: stored & used						
46	In Compliance	Slash resistant/cloth gloves used properly						
47	In Compliance	Food & non-food contact surfaces						
48	In Compliance	Warewashing: installed, maintained, used; test strips						
49	In Compliance	Non-food contact surfaces clean						
<b>Physical Facilities</b>								
50	In Compliance	Hot & cold water available; under pressure						
51	In Compliance	Plumbing installed; proper backflow devices						
52	In Compliance	Sewage & waste water properly disposed						
53	In Compliance	Toilet facilities: supplied & cleaned						
54	In Compliance	Garbage & refuse disposal						
55	In Compliance	Facilities installed, maintained, & clean						
56	In Compliance	Ventilation & lighting						
57	In Compliance	Permit; Fees; Application; Plans						
<b>Person in Charge (Print &amp; Signature)</b>				<b>Date:</b> 08/13/2025				
CLIENT NOT AVAILABLE TO SIGN				Maria L. Lightkep				
<b>Inspector (Print &amp; Signature)</b>				<b>Phone:</b> 904 209-3250				
				Jessica Glenn				

Temperature Observations

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

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


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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> ST. AUGUSTINE HIGH SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 3205 Varella Ave <b>City:</b> Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32084		<b>Person in Charge:</b> St Augustine High School								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/12/2025	9:52 am	10:20 am	55-48-00033	54792						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b>					St Augustine High School <b>Date:</b> 08/12/2025					
<b>Inspector (Print &amp; Signature)</b>					Jessica Glenn <b>Phone:</b> 904 209-3250					

Temperature Observations

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

Inspector Comments: No violations at time of inspection



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

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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
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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.
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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 cleaned.
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57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report



**Facility Type:** School (9 months or less)

**PURPOSE:** Routine

**Grade:** \_\_\_\_\_

**Name of Establishment:** OSCEOLA ELEMENTARY SCHOOL

**Address:** 1605 Osceola Elementary Rd

**City:** Saint Augustine

**ZIP Code:** 32084

**Person in Charge:** Mary Grasso

**Telephone:** (904) 547-3963

**PIC Email:**

**Date (MM/DD/YY)**

**Begin Time**

**End Time**

**Permit Number**

**Position Number**

08/13/2025

10:30 am

11:02 am

55-48-00026

003473

**RESULTS:**

S - Satisfactory

**Correct by:**

**Stop Sale Issued?**

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

**Number of Repeat Violations (1-57 R)** 0

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

### Compliance Status

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

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

## GOOD RETAIL PRACTICES

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

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

### Compliance Status

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

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

**Person in Charge (Print & Signature)**

CLIENT NOT AVAILABLE  
TO SIGN

Mary Grasso

**Date:**

08/13/2025

**Inspector (Print & Signature)**

Jessica Glenn

**Phone:**

904 209-3250

Temperature Observations

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

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


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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

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

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

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

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



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# Food Establishment Inspection Report

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		<b>PURPOSE:</b> Routine																																																																																																																																																																																																																																																																				
<b>Name of Establishment:</b> Landrum Middle School					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b> Next Inspection		<b>Stop Sale Issued?</b>																																																																																																																																																																																																																																																													
<b>Address:</b> 230 Landrum Ln <b>City:</b> Ponte Vedra Beach																																																																																																																																																																																																																																																																						
<b>ZIP Code:</b> 32082		<b>Person in Charge:</b> Michael Howell																																																																																																																																																																																																																																																																				
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>																																																																																																																																																																																																																																																																				
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>																																																																																																																																																																																																																																																																		
08/14/2025	10:30 am	11:30 am	55-48-00025	003473			<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 1		<b>Number of Repeat Violations (1-57 R)</b> 0																																																																																																																																																																																																																																																													
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Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection																																																																																																																																																																																																																																																																						
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This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.																																																																																																																																																																																																																																																																						
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ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.


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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____			
	<b>Name of Establishment:</b> OCEAN PALMS ELEMENTARY SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b> Next Inspection		<b>Stop Sale Issued?</b>	
<b>Address:</b> 355 Landrum Ln <b>City:</b> Ponte Vedra					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>						
<b>ZIP Code:</b> 32082		<b>Person in Charge:</b> Latrecia Williams									
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>									
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>							
08/14/2025	11:30 am	12:05 pm	55-48-00032	003473							
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>											
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection											
<b>Compliance Status</b>					<b>Compliance Status</b>						
IN OUT N/A N/O      COS R					IN OUT N/A N/O      COS R						
<b>Supervision</b>					<b>Protection from Contamination</b>						
1	<u>In Compliance</u>	Demonstration of Knowledge/Training									
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present									
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>						
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting									
4	<u>In Compliance</u>	Proper use of restriction and exclusion									
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events									
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>						
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use									
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth									
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>						
8	<u>In Compliance</u>	Hands clean & properly washed									
9	<u>In Compliance</u>	No bare hand contact with RTE food									
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies									
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>						
11	<u>In Compliance</u>	Food obtained from approved source									
12	<u>Not Observed</u>	Food received at proper temperature									
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated									
14	<u>In Compliance</u>	Shellstock tags & parasite destruction									
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.						
<b>GOOD RETAIL PRACTICES</b>											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN OUT N/A N/O      COS R					IN OUT N/A N/O      COS R						
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>						
30	<u>Not Applicable</u>	Pasteurized eggs used when required									
31	<u>In Compliance</u>	Water & ice from approved sources									
32	<u>In Compliance</u>	Variance obtained for special processing									
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>						
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment									
34	<u>In Compliance</u>	Plant food properly cooked for hot holding									
35	<u>In Compliance</u>	Approved thawing methods									
36	<u>In Compliance</u>	Thermometers provided & accurate									
<b>Food Identification</b>					<b>Physical Facilities</b>						
37	<u>In Compliance</u>	Food properly labeled; original container									
<b>Prevention of Food Contamination</b>					50	<u>In Compliance</u>	Hot & cold water available; under pressure				
38	<u>In Compliance</u>	Insects, rodents, & animals not present									
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)			51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				
40	<u>In Compliance</u>	Personal cleanliness			52	<u>In Compliance</u>	Sewage & waste water properly disposed				
41	<u>In Compliance</u>	Wiping cloths; properly used & stored			53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				
42	<u>In Compliance</u>	Washing fruits & vegetables			54	<u>In Compliance</u>	Garbage & refuse disposal				
<b>Person in Charge (Print &amp; Signature)</b>					<b>Date:</b> 08/14/2025						
<b>Inspector (Print &amp; Signature)</b>					<b>Phone:</b> (904) 506-6081						

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

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.




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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 630 AIA N <b>City:</b> Ponte Vedra Beach					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32082		<b>Person in Charge:</b> Elymar Pratoateaga								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/22/2025	11:00 am	11:30 am	55-48-00017	003473						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	Not Observed	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	Not Observed	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	Not Applicable	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	Not Observed	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					<b>Permit, Fees, Application; Plans</b>					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b> _____					Elymar Pratoateaga <b>Date:</b> 08/18/2025					
<b>Inspector (Print &amp; Signature)</b> _____					Darren Guffey <b>Phone:</b> 904 209-3250					

Temperature Observations

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

Inspector Comments: No violations observed during inspection.


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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> WARDS CREEK ELEMENTARY					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 6555 State Road 16 <b>City:</b> Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32092		<b>Person in Charge:</b> Wards Creek Elementary								
<b>Telephone:</b> (904) 547-3961		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/18/2025	10:40 am	11:18 am	55-48-00381	54792						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
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<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b>					<b>Wards Creek Elementary</b>					
<b>Inspector (Print &amp; Signature)</b>					<b>Jessica Glenn</b>					
CLIENT NOT AVAILABLE TO SIGN					<b>Date:</b> 08/18/2025					
(Signature)					<b>Phone:</b> 904 209-3250					

Temperature Observations

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

Inspector Comments: No violations at time of inspection.

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



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53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

		<b>Facility Type:</b> School (9 months or less)				<b>Grade:</b> ____	
		<b>PURPOSE:</b> Routine					
<b>Name of Establishment:</b> MILL CREEK ELEMENTARY SCHOOL					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>
<b>Address:</b> 3720 International Golf Pkwy		<b>City:</b> Saint Augustine					
<b>ZIP Code:</b> 32092		<b>Person in Charge:</b> Mill Creek Elem					
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>					
<b>Date (MM/DD/YY)</b> 08/19/2025	<b>Begin Time</b> 11:02 am	<b>End Time</b> 11:25 am	<b>Permit Number</b> 55-48-00015	<b>Position Number</b> 003473	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0		
					<b>Number of Repeat Violations (1-57 R)</b> 0		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>							
<small>Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection</small>							
<b>Compliance Status</b>				<b>Compliance Status</b>			
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In Compliance	Knowledge, responsibilities and reporting			17	In Compliance	Proper disposal of unsafe food
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			20	In Compliance	Cooling time and temperature
7	In Compliance	No discharge from eyes, nose, and mouth			21	In Compliance	Hot holding temperatures
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In Compliance	Hands clean & properly washed			22	In Compliance	Cold holding temperatures
9	In Compliance	No bare hand contact with RTE food			23	In Compliance	Date marking and disposition
10	In Compliance	Handwashing sinks, accessible & supplies			24	In Compliance	Time as PHC; procedures & records
<b>Approved Source</b>				<b>Additives and Toxic Substances</b>			
11	In Compliance	Food obtained from approved source			25	In Compliance	Advisory for raw/undercooked food
12	In Compliance	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods
13	In Compliance	Food in good condition, safe, & unadulterated			<b>Approved Procedures</b>		
14	In Compliance	Shellstock tags & parasite destruction			27	In Compliance	Food additives: approved & properly used
<small>This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.</small>				<small>Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</small>			
<small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small>							
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure
<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>			
38	In Compliance	Insects, rodents, & animals not present			51	In Compliance	Plumbing installed; proper backflow devices
39	In Compliance	No Contamination (preparation, storage, display)			52	In Compliance	Sewage & waste water properly disposed
40	In Compliance	Personal cleanliness			53	In Compliance	Toilet facilities: supplied & cleaned
41	In Compliance	Wiping cloths; properly used & stored			54	In Compliance	Garbage & refuse disposal
42	In Compliance	Washing fruits & vegetables			55	In Compliance	Facilities installed, maintained, & clean
					56	In Compliance	Ventilation & lighting
					57	In Compliance	Permit; Fees; Application; Plans
<b>Person in Charge (Print &amp; Signature)</b>				<b>Date:</b> 08/18/2025			
<b>Inspector (Print &amp; Signature)</b>				<b>Phone:</b> 904 209-3250			

Temperature Observations

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

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

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

		<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____	
		<b>PURPOSE:</b> Routine						
<b>Name of Establishment:</b> Toco Creek High School					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>	<b>Stop Sale Issued?</b>
<b>Address:</b> 11200 Saint Johns Pkwy <b>City:</b> Saint Augustine								
<b>ZIP Code:</b> 32092		<b>Person in Charge:</b> Toco Creek High School						
<b>Telephone:</b> (904) 547-4260		<b>PIC Email:</b>						
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0			
08/19/2025	10:25 am	11:00 am	55-48-2370054	54792	<b>Number of Repeat Violations (1-57 R)</b> 0			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>								
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection								
<b>Compliance Status</b>					<b>Compliance Status</b>			
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R			
<b>Supervision</b>					<b>Protection from Contamination</b>			
1	In Compliance	Demonstration of Knowledge/Training						
2	In Compliance	Certified Manager/Person in Charge Present						
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>			
3	In Compliance	Knowledge, responsibilities and reporting						
4	In Compliance	Proper use of restriction and exclusion						
5	In Compliance	Responding to vomiting & diarrheal events						
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use						
7	In Compliance	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>			
8	In Compliance	Hands clean & properly washed						
9	In Compliance	No bare hand contact with RTE food						
10	In Compliance	Handwashing sinks, accessible & supplies						
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>			
11	In Compliance	Food obtained from approved source						
12	In Compliance	Food received at proper temperature						
13	In Compliance	Food in good condition, safe, & unadulterated						
14	In Compliance	Shellstock tags & parasite destruction						
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
<b>GOOD RETAIL PRACTICES</b>								
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R			
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>			
30	In Compliance	Pasteurized eggs used when required						
31	In Compliance	Water & ice from approved sources						
32	In Compliance	Variance obtained for special processing						
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>			
33	In Compliance	Proper cooling methods; adequate equipment						
34	In Compliance	Plant food properly cooked for hot holding						
35	In Compliance	Approved thawing methods						
36	In Compliance	Thermometers provided & accurate						
<b>Food Identification</b>					<b>Physical Facilities</b>			
37	In Compliance	Food properly labeled; original container						
<b>Prevention of Food Contamination</b>					<b>Permit, Fees, Application; Plans</b>			
38	In Compliance	Insects, rodents, & animals not present						
39	In Compliance	No Contamination (preparation, storage, display)						
40	In Compliance	Personal cleanliness						
41	In Compliance	Wiping cloths; properly used & stored						
42	In Compliance	Washing fruits & vegetables						
<b>Person in Charge (Print &amp; Signature)</b>					<b>Toco Creek High School</b>			
CLIENT NOT AVAILABLE TO SIGN					<b>Date:</b> 08/18/2025			
<b>Inspector (Print &amp; Signature)</b>					<b>Phone:</b> 904 209-3250			
[Signature]					Jessica Glenn			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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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




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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)

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> Trout Creek Academy					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 855 Timberwolf Trl <b>City:</b> Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32092		<b>Person in Charge:</b> Trout Creek Academy								
<b>Telephone:</b> (904) 547-8930		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/18/2025	11:18 am	9:10 am	55-48-2973603	003473						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	In Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b>					Trout Creek Academy <b>Date:</b> 08/18/2025					
<b>Inspector (Print &amp; Signature)</b>					Jessica Glenn <b>Phone:</b> 904 209-3250					

Temperature Observations

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

Inspector Comments:

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


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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> Lakeside Academy					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 1455 Twin Creeks Dr <b>City:</b> Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32095		<b>Person in Charge:</b> Lori Aliprando								
<b>Telephone:</b> (904) 547-4500		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/20/2025	10:55 am	11:49 am	55-48-2973646	003473						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting			18	Not Observed	Cooking time & temperatures			
4	In Compliance	Proper use of restriction and exclusion			19	Not Applicable	Reheating procedures for hot holding			
5	In Compliance	Responding to vomiting & diarrheal events			20	Not Observed	Cooling time and temperature			
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	In Compliance	Hot holding temperatures			
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed			23	In Compliance	Date marking and disposition			
9	In Compliance	No bare hand contact with RTE food			24	In Compliance	Time as PHC; procedures & records			
10	In Compliance	Handwashing sinks, accessible & supplies			<b>Additives and Toxic Substances</b>					
<b>Approved Source</b>					<b>Approved Procedures</b>					
11	In Compliance	Food obtained from approved source			25	Not Applicable	Advisory for raw/undercooked food			
12	Not Observed	Food received at proper temperature			26	In Compliance	Pasteurized foods used; No prohibited foods			
13	In Compliance	Food in good condition, safe, & unadulterated			<b>Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</b>					
14	Not Applicable	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.										
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	Not Applicable	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used			
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment			46	In Compliance	Slash resistant/cloth gloves used properly			
34	Not Observed	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces			
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
<b>Prevention of Food Contamination</b>					<b>Plumbing</b>					
38	In Compliance	Insects, rodents, & animals not present			51	In Compliance	Plumbing installed; proper backflow devices			
39	In Compliance	No Contamination (preparation, storage, display)			52	In Compliance	Sewage & waste water properly disposed			
40	In Compliance	Personal cleanliness			53	In Compliance	Toilet facilities: supplied & cleaned			
41	In Compliance	Wiping cloths; properly used & stored			54	In Compliance	Garbage & refuse disposal			
42	In Compliance	Washing fruits & vegetables			55	In Compliance	Facilities installed, maintained, & clean			
					56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
<b>Person in Charge (Print &amp; Signature)</b>					<b>Date:</b> 08/20/2025					
<b>Inspector (Print &amp; Signature)</b>					<b>Phone:</b> (904) 506-6081					

Temperature Observations

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

Inspector Comments: No violations observed during inspection.




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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____		
	<b>PURPOSE:</b> Routine							
<b>Name of Establishment:</b> Palencia Elem. School					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 355 Palencia Village Dr <span style="float: right;"><b>City:</b> St Augustine</span>								
<b>ZIP Code:</b> 32095		<b>Person in Charge:</b> Savita Singh				<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0 <b>Number of Repeat Violations (1-57 R)</b> 0		
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>						
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>				
08/20/2025	11:49 am	12:24 pm	55-48-1425117	003473				

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility.  
 Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status					
IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>					
1	In Compliance				
2	In Compliance				
<b>Employee Health</b>					
3	In Compliance				
4	In Compliance				
5	In Compliance				
<b>Good Hygienic Practices</b>					
6	In Compliance				
7	In Compliance				
<b>Preventing Contamination by Hands</b>					
8	In Compliance				
9	In Compliance				
10	In Compliance				
<b>Approved Source</b>					
11	In Compliance				
12	Not Observed				
13	In Compliance				
14	Not Applicable				

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

**GOOD RETAIL PRACTICES**

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

IN	OUT	N/A	N/O	COS	R
<b>Safe Food and Water</b>					
30	Not Applicable				
31	In Compliance				
32	In Compliance				
<b>Food Temperature Control</b>					
33	In Compliance				
34	Not Observed				
35	Not Observed				
36	In Compliance				
<b>Food Identification</b>					
37	In Compliance				
<b>Prevention of Food Contamination</b>					
38	In Compliance				
39	In Compliance				
40	In Compliance				
41	In Compliance				
42	In Compliance				

IN	OUT	N/A	N/O	COS	R
<b>Proper Use of Utensils</b>					
43	In Compliance				
44	In Compliance				
45	In Compliance				
46	In Compliance				
<b>Utensils, Equipment and Vending</b>					
47	In Compliance				
48	In Compliance				
49	In Compliance				
<b>Physical Facilities</b>					
50	In Compliance				
51	In Compliance				
52	In Compliance				
53	In Compliance				
54	In Compliance				
55	In Compliance				
56	In Compliance				
57	In Compliance				

**Person in Charge (Print & Signature)** \_\_\_\_\_

**Inspector (Print & Signature)** \_\_\_\_\_

**Savita Singh** **Date:** 08/20/2025

**Darren Guffey** **Phone:** 904 506-6081

Temperature Observations

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

Inspector Comments: No violations observed during inspection.


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

#### Explanation of Code References

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

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.
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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
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36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
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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.
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49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> PONTE VEDRA HIGH SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b> Next Inspection		<b>Stop Sale Issued?</b>
<b>Address:</b> 460 Davis Park Rd <b>City:</b> Ponte Vedra					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <b>1</b> Number of Repeat Violations (1-57 R) <b>0</b>					
<b>ZIP Code:</b> 32081		<b>Person in Charge:</b> Jill Franzoi								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/26/2025	10:00 am	10:40 am	55-48-00409	54792						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth					X			
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
<b>Approved Source</b>					<b>Additives and Toxic Substances</b>					
11	In Compliance	Food obtained from approved source								
12	Not Observed	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	Not Applicable	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O      COS   R					IN OUT N/A N/O      COS   R					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	Not Applicable	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	Not Observed	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container								
<b>Prevention of Food Contamination</b>					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
<b>Person in Charge (Print &amp; Signature)</b>					Jill Franzoi <b>Date:</b> 08/27/2025					
<b>Inspector (Print &amp; Signature)</b>					Darren Guffey <b>Phone:</b> (904) 506-6081					

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

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.




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

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13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____	
	<b>PURPOSE:</b> Routine						
<b>Name of Establishment:</b> Palm Valley Academy					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>
<b>Address:</b> 700 Bobcat Ln <b>City:</b> Ponte Vedra							
<b>ZIP Code:</b> 32081		<b>Person in Charge:</b> Christopher Parker					
<b>Telephone:</b> (904) 547-8932		<b>PIC Email:</b>					
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>			
08/26/2025	10:40 am	11:11 am	55-48-1904275	54792			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>							
<small>Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection</small>							
<b>Compliance Status</b>				<b>Compliance Status</b>			
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In Compliance	Demonstration of Knowledge/Training		15	In Compliance	Food separated & protected; Single-use gloves	
2	In Compliance	Certified Manager/Person in Charge Present		16	In Compliance	Food-contact surfaces; cleaned & sanitized	
<b>Employee Health</b>				17	In Compliance	Proper disposal of unsafe food	
3	In Compliance	Knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>			
4	In Compliance	Proper use of restriction and exclusion		18	Not Observed	Cooking time & temperatures	
5	In Compliance	Responding to vomiting & diarrheal events		19	Not Observed	Reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				20	Not Observed	Cooling time and temperature	
6	In Compliance	Proper eating, tasting, drinking, or tobacco use		21	Not Observed	Hot holding temperatures	
7	In Compliance	No discharge from eyes, nose, and mouth		22	In Compliance	Cold holding temperatures	
<b>Preventing Contamination by Hands</b>				23	In Compliance	Date marking and disposition	
8	In Compliance	Hands clean & properly washed		24	In Compliance	Time as PHC; procedures & records	
9	In Compliance	No bare hand contact with RTE food		<b>Consumer Advisory</b>			
10	In Compliance	Handwashing sinks, accessible & supplies		25	In Compliance	Advisory for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In Compliance	Food obtained from approved source		26	In Compliance	Pasteurized foods used; No prohibited foods	
12	Not Observed	Food received at proper temperature		<b>Additives and Toxic Substances</b>			
13	In Compliance	Food in good condition, safe, & unadulterated		27	In Compliance	Food additives: approved & properly used	
14	Not Applicable	Shellstock tags & parasite destruction		28	In Compliance	Toxic substances identified, stored, & used	
<b>GOOD RETAIL PRACTICES</b>				<b>Approved Procedures</b>			
<small>This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.</small>				29	In Compliance	Variance/specialized process/HACCP	
<b>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</b>				<small>Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</small>			
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Not Applicable	Pasteurized eggs used when required		43	In Compliance	Utensils: properly stored	
31	In Compliance	Water & ice from approved sources		44	In Compliance	Equipment & linens: stored, dried, & handled	
32	In Compliance	Variance obtained for special processing		45	In Compliance	Single-use/single-service articles: stored & used	
<b>Food Temperature Control</b>				46	In Compliance	Slash resistant/cloth gloves used properly	
33	In Compliance	Proper cooling methods; adequate equipment		<b>Utensils, Equipment and Vending</b>			
34	In Compliance	Plant food properly cooked for hot holding		47	In Compliance	Food & non-food contact surfaces	
35	Not Observed	Approved thawing methods		48	In Compliance	Warewashing: installed, maintained, used; test strips	
36	In Compliance	Thermometers provided & accurate		49	In Compliance	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	In Compliance	Food properly labeled; original container		50	In Compliance	Hot & cold water available; under pressure	
<b>Prevention of Food Contamination</b>				51	In Compliance	Plumbing installed; proper backflow devices	
38	In Compliance	Insects, rodents, & animals not present		52	In Compliance	Sewage & waste water properly disposed	
39	In Compliance	No Contamination (preparation, storage, display)		53	In Compliance	Toilet facilities: supplied & cleaned	
40	In Compliance	Personal cleanliness		54	In Compliance	Garbage & refuse disposal	
41	In Compliance	Wiping cloths; properly used & stored		55	In Compliance	Facilities installed, maintained, & clean	
42	In Compliance	Washing fruits & vegetables		56	In Compliance	Ventilation & lighting	
				57	In Compliance	Permit; Fees; Application; Plans	
<b>Person in Charge (Print &amp; Signature)</b>				<b>Christopher Parker</b>		<b>Date:</b> 08/27/2025	
<b>Inspector (Print &amp; Signature)</b>				<b>Darren Guffey</b>		<b>Phone:</b> 904 506-6081	

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.


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

#### Explanation of Code References

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

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
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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.
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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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28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
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41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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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.
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56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____		
	<b>PURPOSE:</b> Routine							
<b>Name of Establishment:</b> VALLEY RIDGE ACADEMY					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>	
<b>Address:</b> 105 Greenleaf Dr <b>City:</b> Ponte Vedra								
<b>ZIP Code:</b> 32081		<b>Person in Charge:</b> Daisy Morales						
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>						
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>				
08/26/2025	11:11 am	9:18 am	55-48-1552604	54792	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0			
						<b>Number of Repeat Violations (1-57 R)</b> 0		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>								
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection								
<b>Compliance Status</b>				<b>Compliance Status</b>				
IN OUT N/A N/O      COS   R				IN OUT N/A N/O      COS   R				
<b>Supervision</b>				<b>Protection from Contamination</b>				
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves	
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized	
<b>Employee Health</b>				17	In Compliance	Proper disposal of unsafe food		
3	In Compliance	Knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>			
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures	
5	In Compliance	Responding to vomiting & diarrheal events			19	Not Observed	Reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				20	Not Observed	Cooling time and temperature		
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	Not Observed	Hot holding temperatures	
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures	
<b>Preventing Contamination by Hands</b>				23	In Compliance	Date marking and disposition		
8	In Compliance	Hands clean & properly washed			24	In Compliance	Time as PHC; procedures & records	
9	In Compliance	No bare hand contact with RTE food			<b>Consumer Advisory</b>			
10	In Compliance	Handwashing sinks, accessible & supplies			25	Not Applicable	Advisory for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>				
11	In Compliance	Food obtained from approved source			26	In Compliance	Pasteurized foods used; No prohibited foods	
12	Not Observed	Food received at proper temperature			<b>Additives and Toxic Substances</b>			
13	In Compliance	Food in good condition, safe, & unadulterated			27	In Compliance	Food additives: approved & properly used	
14	Not Applicable	Shellstock tags & parasite destruction			28	In Compliance	Toxic substances identified, stored, & used	
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.				<b>Approved Procedures</b>				
				29	In Compliance	Variance/specialized process/HACCP		
<b>GOOD RETAIL PRACTICES</b>								
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN OUT N/A N/O      COS   R				IN OUT N/A N/O      COS   R				
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>				
30	Not Applicable	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored	
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled	
32	Not Applicable	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used	
<b>Food Temperature Control</b>				46	In Compliance	Slash resistant/cloth gloves used properly		
33	In Compliance	Proper cooling methods; adequate equipment			<b>Utensils, Equipment and Vending</b>			
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces	
35	Not Observed	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips	
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>				
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure	
<b>Prevention of Food Contamination</b>				51	In Compliance	Plumbing installed; proper backflow devices		
38	In Compliance	Insects, rodents, & animals not present			52	In Compliance	Sewage & waste water properly disposed	
39	In Compliance	No Contamination (preparation, storage, display)			53	In Compliance	Toilet facilities: supplied & cleaned	
40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal	
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean	
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting	
				57	In Compliance	Permit; Fees; Application; Plans		
<b>Person in Charge (Print &amp; Signature)</b>				Daisy Morales		<b>Date:</b> 08/27/2025		
<b>Inspector (Print &amp; Signature)</b>				Darren Guffey		<b>Phone:</b> (904) 506-6081		

Temperature Observations

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

Inspector Comments: No violations observed during inspection.




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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>Grade:</b> ____	
	<b>PURPOSE:</b> Routine						
<b>Name of Establishment:</b> Allen Nease High School					<b>RESULTS:</b> S - Satisfactory	<b>Correct by:</b>	<b>Stop Sale Issued?</b>
<b>Address:</b> 10550 Ray Rd <b>City:</b> Ponte Vedra							
<b>ZIP Code:</b> 32081		<b>Person in Charge:</b> Shannon Bentley					
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>					
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>			
08/26/2025	11:39 am	12:05 pm	55-48-00010	54792	<b>Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29)</b> 0 <b>Number of Repeat Violations (1-57 R)</b> 0		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
<b>Compliance Status</b>				<b>Compliance Status</b>			
IN OUT N/A N/O				IN OUT N/A N/O			
COS   R				COS   R			
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
<b>Approved Source</b>				<b>Additives and Toxic Substances</b>			
11	In Compliance	Food obtained from approved source					
12	Not Observed	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	Not Applicable	Shellstock tags & parasite destruction					
<b>Approved Procedures</b>				<b>Approved Procedures</b>			
15	In Compliance	Food separated & protected; Single-use gloves					
16	In Compliance	Food-contact surfaces; cleaned & sanitized					
17	In Compliance	Proper disposal of unsafe food					
18	In Compliance	Cooking time & temperatures					
19	Not Observed	Reheating procedures for hot holding					
20	Not Observed	Cooling time and temperature					
21	Not Observed	Hot holding temperatures					
22	In Compliance	Cold holding temperatures					
23	In Compliance	Date marking and disposition					
24	In Compliance	Time as PHC; procedures & records					
25	Not Applicable	Advisory for raw/undercooked food					
26	In Compliance	Pasteurized foods used; No prohibited foods					
27	In Compliance	Food additives: approved & properly used					
28	In Compliance	Toxic substances identified, stored, & used					
29	In Compliance	Variance/specialized process/HACCP					
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
<b>GOOD RETAIL PRACTICES</b>							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O				IN OUT N/A N/O			
COS   R				COS   R			
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Not Applicable	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	Not Observed	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	In Compliance	Food properly labeled; original container					
<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
<b>Person in Charge (Print &amp; Signature)</b>				<b>Date:</b> 08/27/2025			
<b>Inspector (Print &amp; Signature)</b>				<b>Phone:</b> (904) 506-6081			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
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Temperature Observations

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

Inspector Comments: No violations observed during inspection.


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

#### Explanation of Code References

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

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28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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.
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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
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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.
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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 cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

# Food Establishment Inspection Report

	<b>Facility Type:</b> School (9 months or less)					<b>PURPOSE:</b> Routine		<b>Grade:</b> ____		
	<b>Name of Establishment:</b> MURRAY MIDDLE SCHOOL					<b>RESULTS:</b> S - Satisfactory		<b>Correct by:</b>		<b>Stop Sale Issued?</b>
<b>Address:</b> 150 N Holmes Blvd <b>City:</b> Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
<b>ZIP Code:</b> 32084		<b>Person in Charge:</b> Murray Middle								
<b>Telephone:</b> (904) 547-3963		<b>PIC Email:</b>								
<b>Date (MM/DD/YY)</b>	<b>Begin Time</b>	<b>End Time</b>	<b>Permit Number</b>	<b>Position Number</b>						
08/26/2025	10:50 am	11:15 am	55-48-00016	003473						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
<b>Compliance Status</b>					<b>Compliance Status</b>					
IN OUT N/A N/O					IN OUT N/A N/O					
<b>Supervision</b>					<b>Protection from Contamination</b>					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
<b>Employee Health</b>					17	In Compliance	Proper disposal of unsafe food			
3	In Compliance	Knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>					
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures			
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding			
<b>Good Hygienic Practices</b>					20	In Compliance	Cooling time and temperature			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	In Compliance	Hot holding temperatures			
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
<b>Preventing Contamination by Hands</b>					23	In Compliance	Date marking and disposition			
8	In Compliance	Hands clean & properly washed			24	In Compliance	Time as PHC; procedures & records			
9	In Compliance	No bare hand contact with RTE food			<b>Consumer Advisory</b>					
10	In Compliance	Handwashing sinks, accessible & supplies			25	In Compliance	Advisory for raw/undercooked food			
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>					
11	In Compliance	Food obtained from approved source			26	In Compliance	Pasteurized foods used; No prohibited foods			
12	In Compliance	Food received at proper temperature			<b>Additives and Toxic Substances</b>					
13	In Compliance	Food in good condition, safe, & unadulterated			27	In Compliance	Food additives: approved & properly used			
14	In Compliance	Shellstock tags & parasite destruction			28	In Compliance	Toxic substances identified, stored, & used			
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					<b>Approved Procedures</b>					
					29	In Compliance	Variance/specialized process/HACCP			
					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
<b>GOOD RETAIL PRACTICES</b>										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O					IN OUT N/A N/O					
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used			
<b>Food Temperature Control</b>					46	In Compliance	Slash resistant/cloth gloves used properly			
33	In Compliance	Proper cooling methods; adequate equipment			<b>Utensils, Equipment and Vending</b>					
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces			
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
<b>Prevention of Food Contamination</b>					51	In Compliance	Plumbing installed; proper backflow devices			
38	In Compliance	Insects, rodents, & animals not present			52	In Compliance	Sewage & waste water properly disposed			
39	In Compliance	No Contamination (preparation, storage, display)			53	In Compliance	Toilet facilities: supplied & cleaned			
40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal			
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean			
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
<b>Person in Charge (Print &amp; Signature)</b>					<b>Murray Middle</b>					
<b>Inspector (Print &amp; Signature)</b>					<b>Jessica Glenn</b>					
CLIENT NOT AVAILABLE TO SIGN					<b>Date:</b> 08/26/2025					
(Signature)					<b>Phone:</b> 904 209-3250					

Temperature Observations

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

Inspector Comments:

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



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

#### Explanation of Code References

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

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
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.