

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Beachside High School				RESULTS: S - Satisfactory	Correct by: Next Inspection	Stop Sale Issued?
Address: 200 Great Barracuda Way		City: Saint Johns				
ZIP Code: 32259	Person in Charge: Tanya Cassano					
Telephone: (904) 547-4417	PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		
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		Compliance Status								
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R	
Supervision										
1	<u>In Compliance</u>	Demonstration of Knowledge/Training								
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present								
Employee Health										
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting								
4	<u>In Compliance</u>	Proper use of restriction and exclusion								
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events								
Good Hygienic Practices										
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use								
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands										
8	<u>In Compliance</u>	Hands clean & properly washed								
9	<u>In Compliance</u>	No bare hand contact with RTE food								
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies								
Approved Source										
11	<u>In Compliance</u>	Food obtained from approved source								
12	<u>In Compliance</u>	Food received at proper temperature								
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated								
14	<u>Not Applicable</u>	Shellstock tags & parasite destruction								
<p>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.</p>										
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	NO	IN	OUT	N/A	NO	COS	R	
Safe Food and Water										
30	<u>In Compliance</u>	Pasteurized eggs used when required								
31	<u>In Compliance</u>	Water & ice from approved sources								
32	<u>In Compliance</u>	Variance obtained for special processing								
Food Temperature Control										
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment								
34	<u>In Compliance</u>	Plant food properly cooked for hot holding								
35	<u>In Compliance</u>	Approved thawing methods								
36	<u>In Compliance</u>	Thermometers provided & accurate								
Food Identification										
37	<u>In Compliance</u>	Food properly labeled; original container								
Prevention of Food Contamination										
38	<u>In Compliance</u>	Insects, rodents, & animals not present								
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)								
40	<u>In Compliance</u>	Personal cleanliness								
41	<u>Out of Compliance</u>	Wiping cloths; properly used & stored			X					
42	<u>In Compliance</u>	Washing fruits & vegetables								
<p>Person in Charge (Print & Signature) </p>										
<p>Inspector (Print & Signature) </p>										
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

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Freedom Crossing Academy				RESULTS: S - Satisfactory	Correct by: Next Inspection	Stop Sale Issued?
Address: 1365 Shetland Dr		City: Saint Johns				
ZIP Code: 32259	Person in Charge: Victoria Maltese					
Telephone: (904) 547-8932	PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		
08/12/2025	10:30 pm	11:21 pm	55-48-1904260	003473		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>In Compliance</u>	Food received at proper temperature							
13	<u>Out of Compliance</u>	Food in good condition, safe, & unadulterated			X				
14	<u>In Compliance</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
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							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
Physical Facilities									
50	<u>In Compliance</u>	Hot & cold water available; under pressure							
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices							
52	<u>In Compliance</u>	Sewage & waste water properly disposed							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned							
54	<u>In Compliance</u>	Garbage & refuse disposal							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean							
56	<u>In Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

Person in Charge (Print & Signature)

Victoria Maltese

Date: 08/12/2025

Inspector (Print & Signature)

Darren Guffey

Phone: 904 506-6081

ITEM NUMBER**COMMENTS AND INSTRUCTIONS**

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

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: CROOKSHANK ELEMENTARY SCHOOL				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 1455 N Whitney St		City: Saint Augustine			
ZIP Code: 32084	Person in Charge: Desiree Pacetti				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/13/2025	10:00 am	10:25 am	55-48-00011	003473	

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		Compliance Status		IN OUT N/A N/O		cos R							
Supervision																	
1	<u>In Compliance</u>	Demonstration of Knowledge/Training				15	<u>In Compliance</u>	Food separated & protected; Single-use gloves									
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present				16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized									
Employee Health																	
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting				17	<u>In Compliance</u>	Proper disposal of unsafe food									
4	<u>In Compliance</u>	Proper use of restriction and exclusion				Time/Temperature Control for Safety											
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events				18	<u>In Compliance</u>	Cooking time & temperatures									
Good Hygienic Practices																	
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use				19	<u>In Compliance</u>	Reheating procedures for hot holding									
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth				20	<u>In Compliance</u>	Cooling time and temperature									
Preventing Contamination by Hands																	
8	<u>In Compliance</u>	Hands clean & properly washed				21	<u>In Compliance</u>	Hot holding temperatures									
9	<u>In Compliance</u>	No bare hand contact with RTE food				22	<u>In Compliance</u>	Cold holding temperatures									
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies				23	<u>In Compliance</u>	Date marking and disposition									
Approved Source																	
11	<u>In Compliance</u>	Food obtained from approved source				24	<u>In Compliance</u>	Time as PHC; procedures & records									
12	<u>In Compliance</u>	Food received at proper temperature				Consumer Advisory											
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated				25	<u>In Compliance</u>	Advisory for raw/undercooked food									
14	<u>In Compliance</u>	Shellstock tags & parasite destruction				Highly Susceptible Populations											
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		IN OUT N/A N/O		cos R											
Safe Food and Water																	
30	<u>In Compliance</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									
Food Temperature Control																	
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment				46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly									
34	<u>In Compliance</u>	Plant food properly cooked for hot holding				Utensils, Equipment and Vending											
35	<u>In Compliance</u>	Approved thawing methods				47	<u>In Compliance</u>	Food & non-food contact surfaces									
36	<u>In Compliance</u>	Thermometers provided & accurate				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips									
Food Identification																	
37	<u>In Compliance</u>	Food properly labeled; original container				49	<u>In Compliance</u>	Non-food contact surfaces clean									
Prevention of Food Contamination																	
38	<u>In Compliance</u>	Insects, rodents, & animals not present				Physical Facilities											
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				50	<u>In Compliance</u>	Hot & cold water available; under pressure									
40	<u>In Compliance</u>	Personal cleanliness				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices									
41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed									
42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned									

CLIENT NOT AVAILABLE
TO SIGN

Person in Charge (Print & Signature)

Desiree Pacetti

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

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: ST. JOHNS TECHNICAL HIGH SCHOOL
 Address: 2980 Collins Ave City: St Augustine
 ZIP Code: 32084 Person in Charge: becky.williams@stjohns.k12.fl.us
 Telephone: (904) 547-3963 PIC Email:
 Date (MM/DD/YY) Begin Time End Time Permit Number Position Number
 08/13/2025 10:15 am 10:15 am 55-48-00407 54792

RESULTS:
S - Satisfactory

Correct by:

Stop Sale
Issued?

Number of Risk Factors/Intervention
Violations Marked "Out" (Items 1-29) 0
Number of Repeat Violations (1-57 R) 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Supervision

1	<u>In Compliance</u>	Demonstration of Knowledge/Training			
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present			

Employee Health

3	<u>In Compliance</u>	Knowledge, responsibilities and reporting			
4	<u>In Compliance</u>	Proper use of restriction and exclusion			
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events			

Good Hygienic Practices

6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use			
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth			

Preventing Contamination by Hands

8	<u>In Compliance</u>	Hands clean & properly washed			
9	<u>In Compliance</u>	No bare hand contact with RTE food			
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies			

Approved Source

11	<u>In Compliance</u>	Food obtained from approved source			
12	<u>In Compliance</u>	Food received at proper temperature			
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated			
14	<u>Not Applicable</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.

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Protection from Contamination

15	<u>In Compliance</u>	Food separated & protected; Single-use gloves			
16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized			
17	<u>In Compliance</u>	Proper disposal of unsafe food			

Time/Temperature Control for Safety

18	<u>Not Observed</u>	Cooking time & temperatures			
19	<u>Not Observed</u>	Reheating procedures for hot holding			
20	<u>Not Observed</u>	Cooling time and temperature			
21	<u>Not Observed</u>	Hot holding temperatures			
22	<u>In Compliance</u>	Cold holding temperatures			
23	<u>In Compliance</u>	Date marking and disposition			
24	<u>In Compliance</u>	Time as PHC; procedures & records			

Consumer Advisory

25	<u>Not Applicable</u>	Advisory for raw/undercooked food			
----	-----------------------	-----------------------------------	--	--	--

Highly Susceptible Populations

26	<u>Not Applicable</u>	Pasteurized foods used; No prohibited foods			
----	-----------------------	---	--	--	--

Additives and Toxic Substances

27	<u>In Compliance</u>	Food additives: approved & properly used			
28	<u>In Compliance</u>	Toxic substances identified, stored, & used			

Approved Procedures

29	<u>In Compliance</u>	Variance/specialized process/HACCP			
----	----------------------	------------------------------------	--	--	--

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

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Safe Food and Water

30	<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			

Food Temperature Control

33	<u>In Compliance</u>	Proper cooling methods; adequate equipment			
34	<u>Not Observed</u>	Plant food properly cooked for hot holding			
35	<u>In Compliance</u>	Approved thawing methods			
36	<u>In Compliance</u>	Thermometers provided & accurate			

Food Identification

37	<u>In Compliance</u>	Food properly labeled; original container			
----	----------------------	---	--	--	--

Prevention of Food Contamination

38	<u>In Compliance</u>	Insects, rodents, & animals not present			
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)			
40	<u>In Compliance</u>	Personal cleanliness			
41	<u>In Compliance</u>	Wiping cloths; properly used & stored			
42	<u>In Compliance</u>	Washing fruits & vegetables			

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Proper Use of Utensils

43	<u>In Compliance</u>	Utensils: properly stored			
44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			
45	<u>In Compliance</u>	Single-use/single-service articles: stored & used			
46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly			

Utensils, Equipment and Vending

47	<u>In Compliance</u>	Food & non-food contact surfaces			
48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips			
49	<u>In Compliance</u>	Non-food contact surfaces clean			

Physical Facilities

50	<u>In Compliance</u>	Hot & cold water available; under pressure			
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices			
52	<u>In Compliance</u>	Sewage & waste water properly disposed			
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned			
54	<u>In Compliance</u>	Garbage & refuse disposal			
55	<u>In Compliance</u>	Facilities installed, maintained, & clean			
56	<u>In Compliance</u>	Ventilation & lighting			
57	<u>In Compliance</u>	Permit; Fees; Application; Plans			

Person in Charge (Print & Signature)

Inspector (Print & Signature)

becky.williams@stjohns.k12.fl.us Date: 08/13/2025

Spencer Antos Phone: (904) 506-6081

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: EVELYN HAMBLIN CENTER				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
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	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>In Compliance</u>	Food received at proper temperature							
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated							
14	<u>In Compliance</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
30	<u>In Compliance</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>In Compliance</u>	Variance obtained for special processing							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
Physical Facilities									
50	<u>In Compliance</u>	Hot & cold water available; under pressure							
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices							
52	<u>In Compliance</u>	Sewage & waste water properly disposed							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned							
54	<u>In Compliance</u>	Garbage & refuse disposal							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean							
56	<u>In Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Inspector (Print & Signature)

Rachel Hardee

Date: 08/13/2025

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.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: FRUIT COVE MIDDLE SCHOOL				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 3180 Race Track Rd		City: Jacksonville			
ZIP Code: 32259	Person in Charge: Diana Lakoskey				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/12/2025	11:21 am	12:00 pm	55-48-00190	54792	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>In Compliance</u>	Food received at proper temperature							
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated							
14	<u>In Compliance</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
30	<u>In Compliance</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>In Compliance</u>	Variance obtained for special processing							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
Physical Facilities									
50	<u>In Compliance</u>	Hot & cold water available; under pressure							
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices							
52	<u>In Compliance</u>	Sewage & waste water properly disposed							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned							
54	<u>In Compliance</u>	Garbage & refuse disposal							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean							
56	<u>In Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

(C)

Person in Charge (Print & Signature)

Diana Lakoskey

Date: 08/12/2025

Inspector (Print & Signature)

Darren Guffey

Phone: 904 209-3250

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: KETTERLINUS ELEMENTARY SCHOOL
 Address: 67 Orange St City: Saint Augustine
 ZIP Code: 32084 Person in Charge: John Harpst
 Telephone: (904) 547-3963 PIC Email:
 Date (MM/DD/YY) Begin Time End Time Permit Number Position Number
 08/13/2025 11:00 am 11:30 am 55-48-00014 54792

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Supervision

1 <input type="checkbox"/> In Compliance	Demonstration of Knowledge/Training				<input type="checkbox"/>	<input type="checkbox"/>
2 <input type="checkbox"/> In Compliance	Certified Manager/Person in Charge Present				<input type="checkbox"/>	<input type="checkbox"/>

Employee Health

3 <input type="checkbox"/> In Compliance	Knowledge, responsibilities and reporting				<input type="checkbox"/>	<input type="checkbox"/>
4 <input type="checkbox"/> In Compliance	Proper use of restriction and exclusion				<input type="checkbox"/>	<input type="checkbox"/>
5 <input type="checkbox"/> In Compliance	Responding to vomiting & diarrheal events				<input type="checkbox"/>	<input type="checkbox"/>

Good Hygienic Practices

6 <input type="checkbox"/> In Compliance	Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>
7 <input type="checkbox"/> In Compliance	No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>

Preventing Contamination by Hands

8 <input type="checkbox"/> In Compliance	Hands clean & properly washed				<input type="checkbox"/>	<input type="checkbox"/>
9 <input type="checkbox"/> In Compliance	No bare hand contact with RTE food				<input type="checkbox"/>	<input type="checkbox"/>
10 <input type="checkbox"/> In Compliance	Handwashing sinks, accessible & supplies				<input type="checkbox"/>	<input type="checkbox"/>

Approved Source

11 <input type="checkbox"/> In Compliance	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>
12 <input type="checkbox"/> In Compliance	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>
13 <input type="checkbox"/> In Compliance	Food in good condition, safe, & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>
14 <input type="checkbox"/> In Compliance	Shellstock tags & parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes.

Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida

Administrative Code or Chapter 381.0072, Florida Statutes.

Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Protection from Contamination

15 <input type="checkbox"/> In Compliance	Food separated & protected; Single-use gloves				<input type="checkbox"/>	<input type="checkbox"/>
16 <input type="checkbox"/> In Compliance	Food-contact surfaces; cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>
17 <input type="checkbox"/> In Compliance	Proper disposal of unsafe food				<input type="checkbox"/>	<input type="checkbox"/>

Time/Temperature Control for Safety

18 <input type="checkbox"/> Not Observed	Cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>
19 <input type="checkbox"/> Not Applicable	Reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
20 <input type="checkbox"/> Not Observed	Cooling time and temperature				<input type="checkbox"/>	<input type="checkbox"/>
21 <input type="checkbox"/> In Compliance	Hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
22 <input type="checkbox"/> In Compliance	Cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
23 <input type="checkbox"/> In Compliance	Date marking and disposition				<input type="checkbox"/>	<input type="checkbox"/>
24 <input type="checkbox"/> In Compliance	Time as PHC; procedures & records				<input type="checkbox"/>	<input type="checkbox"/>

Consumer Advisory

25 <input type="checkbox"/> Not Applicable	Advisory for raw/undercooked food				<input type="checkbox"/>	<input type="checkbox"/>
--	-----------------------------------	--	--	--	--------------------------	--------------------------

Highly Susceptible Populations

26 <input type="checkbox"/> Not Applicable	Pasteurized foods used; No prohibited foods				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

Additives and Toxic Substances

27 <input type="checkbox"/> In Compliance	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>
28 <input type="checkbox"/> In Compliance	Toxic substances identified, stored, & used				<input type="checkbox"/>	<input type="checkbox"/>

Approved Procedures

29 <input type="checkbox"/> In Compliance	Variance/specialized process/HACCP				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------------------	--	--	--	--------------------------	--------------------------

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

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Safe Food and Water

30 <input type="checkbox"/> Not Applicable	Pasteurized eggs used when required				<input type="checkbox"/>	<input type="checkbox"/>
31 <input type="checkbox"/> In Compliance	Water & ice from approved sources				<input type="checkbox"/>	<input type="checkbox"/>
32 <input type="checkbox"/> Not Applicable	Variance obtained for special processing				<input type="checkbox"/>	<input type="checkbox"/>

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Proper Use of Utensils

43 <input type="checkbox"/> In Compliance	Utensils: properly stored				<input type="checkbox"/>	<input type="checkbox"/>
44 <input type="checkbox"/> In Compliance	Equipment & linens: stored, dried, & handled				<input type="checkbox"/>	<input type="checkbox"/>
45 <input type="checkbox"/> In Compliance	Single-use/single-service articles: stored & used				<input type="checkbox"/>	<input type="checkbox"/>
46 <input type="checkbox"/> In Compliance	Slash resistant/cloth gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>

Utensils, Equipment and Vending

47 <input type="checkbox"/> In Compliance	Food & non-food contact surfaces				<input type="checkbox"/>	<input type="checkbox"/>
48 <input type="checkbox"/> In Compliance	Warewashing: installed, maintained, used; test strips				<input type="checkbox"/>	<input type="checkbox"/>
49 <input type="checkbox"/> In Compliance	Non-food contact surfaces clean				<input type="checkbox"/>	<input type="checkbox"/>

Physical Facilities

50 <input type="checkbox"/> In Compliance	Hot & cold water available; under pressure				<input type="checkbox"/>	<input type="checkbox"/>
51 <input type="checkbox"/> In Compliance	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>
52 <input type="checkbox"/> In Compliance	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>
53 <input type="checkbox"/> In Compliance	Toilet facilities: supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>
54 <input type="checkbox"/> In Compliance	Garbage & refuse disposal				<input type="checkbox"/>	<input type="checkbox"/>
55 <input type="checkbox"/> In Compliance	Facilities installed, maintained, & clean				<input type="checkbox"/>	<input type="checkbox"/>
56 <input type="checkbox"/> In Compliance	Ventilation & lighting				<input type="checkbox"/>	<input type="checkbox"/>
57 <input type="checkbox"/> In Compliance	Permit; Fees; Application; Plans				<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge (Print & Signature) _____

John Harpst

Date: 08/13/2025

Inspector (Print & Signature) _____

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.
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: WEBSTER ELEMENTARY SCHOOL
 Address: 420 N Orange St City: Saint Augustine
 ZIP Code: 32084 Person in Charge: Maria L. Lightkep
 Telephone: (904) 547-3963 PIC Email:
 Date (MM/DD/YY) Begin Time End Time Permit Number Position Number
 08/13/2025 9:33 am 10:00 am 55-48-00021 003473

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Supervision

1 <input type="checkbox"/> In Compliance	Demonstration of Knowledge/Training				<input type="checkbox"/>	<input type="checkbox"/>
2 <input type="checkbox"/> In Compliance	Certified Manager/Person in Charge Present				<input type="checkbox"/>	<input type="checkbox"/>

Employee Health

3 <input type="checkbox"/> In Compliance	Knowledge, responsibilities and reporting				<input type="checkbox"/>	<input type="checkbox"/>
4 <input type="checkbox"/> In Compliance	Proper use of restriction and exclusion				<input type="checkbox"/>	<input type="checkbox"/>
5 <input type="checkbox"/> In Compliance	Responding to vomiting & diarrheal events				<input type="checkbox"/>	<input type="checkbox"/>

Good Hygienic Practices

6 <input type="checkbox"/> In Compliance	Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>
7 <input type="checkbox"/> In Compliance	No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>

Preventing Contamination by Hands

8 <input type="checkbox"/> In Compliance	Hands clean & properly washed				<input type="checkbox"/>	<input type="checkbox"/>
9 <input type="checkbox"/> In Compliance	No bare hand contact with RTE food				<input type="checkbox"/>	<input type="checkbox"/>
10 <input type="checkbox"/> In Compliance	Handwashing sinks, accessible & supplies				<input type="checkbox"/>	<input type="checkbox"/>

Approved Source

11 <input type="checkbox"/> In Compliance	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>
12 <input type="checkbox"/> In Compliance	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>
13 <input type="checkbox"/> In Compliance	Food in good condition, safe, & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>
14 <input type="checkbox"/> In Compliance	Shellstock tags & parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes.

Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida

Administrative Code or Chapter 381.0072, Florida Statutes.

Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Compliance Status

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Protection from Contamination

15 <input type="checkbox"/> In Compliance	Food separated & protected; Single-use gloves				<input type="checkbox"/>	<input type="checkbox"/>
16 <input type="checkbox"/> In Compliance	Food-contact surfaces; cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>
17 <input type="checkbox"/> In Compliance	Proper disposal of unsafe food				<input type="checkbox"/>	<input type="checkbox"/>

Time/Temperature Control for Safety

18 <input type="checkbox"/> In Compliance	Cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>
19 <input type="checkbox"/> In Compliance	Reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
20 <input type="checkbox"/> In Compliance	Cooling time and temperature				<input type="checkbox"/>	<input type="checkbox"/>
21 <input type="checkbox"/> In Compliance	Hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
22 <input type="checkbox"/> In Compliance	Cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
23 <input type="checkbox"/> In Compliance	Date marking and disposition				<input type="checkbox"/>	<input type="checkbox"/>
24 <input type="checkbox"/> In Compliance	Time as PHC; procedures & records				<input type="checkbox"/>	<input type="checkbox"/>

Consumer Advisory

25 <input type="checkbox"/> In Compliance	Advisory for raw/undercooked food				<input type="checkbox"/>	<input type="checkbox"/>
---	-----------------------------------	--	--	--	--------------------------	--------------------------

Highly Susceptible Populations

26 <input type="checkbox"/> In Compliance	Pasteurized foods used; No prohibited foods				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

Additives and Toxic Substances

27 <input type="checkbox"/> In Compliance	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>
28 <input type="checkbox"/> In Compliance	Toxic substances identified, stored, & used				<input type="checkbox"/>	<input type="checkbox"/>

Approved Procedures

29 <input type="checkbox"/> In Compliance	Variance/specialized process/HACCP				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------------------	--	--	--	--------------------------	--------------------------

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

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Safe Food and Water

30 <input type="checkbox"/> In Compliance	Pasteurized eggs used when required				<input type="checkbox"/>	<input type="checkbox"/>
31 <input type="checkbox"/> In Compliance	Water & ice from approved sources				<input type="checkbox"/>	<input type="checkbox"/>
32 <input type="checkbox"/> In Compliance	Variance obtained for special processing				<input type="checkbox"/>	<input type="checkbox"/>

IN	OUT	N/A	N/O	COS	R
----	-----	-----	-----	-----	---

Proper Use of Utensils

43 <input type="checkbox"/> In Compliance	Utensils: properly stored				<input type="checkbox"/>	<input type="checkbox"/>
44 <input type="checkbox"/> In Compliance	Equipment & linens: stored, dried, & handled				<input type="checkbox"/>	<input type="checkbox"/>
45 <input type="checkbox"/> In Compliance	Single-use/single-service articles: stored & used				<input type="checkbox"/>	<input type="checkbox"/>
46 <input type="checkbox"/> In Compliance	Slash resistant/cloth gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>

Food Temperature Control

33 <input type="checkbox"/> In Compliance	Proper cooling methods; adequate equipment				<input type="checkbox"/>	<input type="checkbox"/>
34 <input type="checkbox"/> In Compliance	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
35 <input type="checkbox"/> In Compliance	Approved thawing methods				<input type="checkbox"/>	<input type="checkbox"/>
36 <input type="checkbox"/> In Compliance	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>

Utensils, Equipment and Vending

47 <input type="checkbox"/> In Compliance	Food & non-food contact surfaces				<input type="checkbox"/>	<input type="checkbox"/>
48 <input type="checkbox"/> In Compliance	Warewashing: installed, maintained, used; test strips				<input type="checkbox"/>	<input type="checkbox"/>
49 <input type="checkbox"/> In Compliance	Non-food contact surfaces clean				<input type="checkbox"/>	<input type="checkbox"/>

Food Identification

37 <input type="checkbox"/> In Compliance	Food properly labeled; original container				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

Physical Facilities

38 <input type="checkbox"/> In Compliance	Insects, rodents, & animals not present				<input type="checkbox"/>	<input type="checkbox"/>
39 <input type="checkbox"/> In Compliance	No Contamination (preparation, storage, display)				<input type="checkbox"/>	<input type="checkbox"/>
40 <input type="checkbox"/> In Compliance	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>
41 <input type="checkbox"/> In Compliance	Wiping cloths; properly used & stored				<input type="checkbox"/>	<input type="checkbox"/>
42 <input type="checkbox"/> In Compliance	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>

50 <input type="checkbox"/> In Compliance	Hot & cold water available; under pressure				<input type="checkbox"/>	<input type="checkbox"/>
51 <input type="checkbox"/> In Compliance	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>
52 <input type="checkbox"/> In Compliance	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>
53 <input type="checkbox"/> In Compliance	Toilet facilities: supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>
54 <input type="checkbox"/> In Compliance	Garbage & refuse disposal				<input type="checkbox"/>	<input type="checkbox"/>
55 <input type="checkbox"/> In Compliance	Facilities installed, maintained, & clean				<input type="checkbox"/>	<input type="checkbox"/>
56 <input type="checkbox"/> In Compliance	Ventilation & lighting				<input type="checkbox"/>	<input type="checkbox"/>
57 <input type="checkbox"/> In Compliance	Permit; Fees; Application; Plans				<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Maria L. Lightkep

Date: 08/13/2025

Inspector (Print & Signature)

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

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

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

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: ST. AUGUSTINE HIGH SCHOOL				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 3205 Varella Ave		City: Saint Augustine			
ZIP Code: 32084	Person in Charge: St Augustine High School				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/12/2025	9:52 am	10:20 am	55-48-00033	54792	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>In Compliance</u>	Food received at proper temperature							
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated							
14	<u>In Compliance</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
30	<u>In Compliance</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>In Compliance</u>	Variance obtained for special processing							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
Physical Facilities									
50	<u>In Compliance</u>	Hot & cold water available; under pressure							
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices							
52	<u>In Compliance</u>	Sewage & waste water properly disposed							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned							
54	<u>In Compliance</u>	Garbage & refuse disposal							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean							
56	<u>In Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Inspector (Print & Signature)

St Augustine High School

Date: 08/12/2025

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

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

Inspector Comments: No violations at time of inspection

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: OSCEOLA ELEMENTARY SCHOOL
 Address: 1605 Osceola Elementary Rd
 ZIP Code: 32084 Person in Charge: Mary Grasso
 Telephone: (904) 547-3963 PIC Email:
 Date (MM/DD/YY) Begin Time End Time Permit Number Position Number
 08/13/2025 10:30 am 11:02 am 55-48-00026 003473

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

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

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes.

Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes.

Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Compliance Status

		IN	OUT	N/A	N/O	cos	R
Protection from Contamination							
15	<u>In Compliance</u>	Food separated & protected; Single-use gloves					
16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized					
17	<u>In Compliance</u>	Proper disposal of unsafe food					
Time/Temperature Control for Safety							
18	<u>In Compliance</u>	Cooking time & temperatures					
19	<u>In Compliance</u>	Reheating procedures for hot holding					
20	<u>In Compliance</u>	Cooling time and temperature					
21	<u>In Compliance</u>	Hot holding temperatures					
22	<u>In Compliance</u>	Cold holding temperatures					
23	<u>In Compliance</u>	Date marking and disposition					
24	<u>In Compliance</u>	Time as PHC; procedures & records					
Consumer Advisory							
25	<u>In Compliance</u>	Advisory for raw/undercooked food					
Highly Susceptible Populations							
26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods					
Additives and Toxic Substances							
27	<u>In Compliance</u>	Food additives: approved & properly used					
28	<u>In Compliance</u>	Toxic substances identified, stored, & used					
Approved Procedures							
29	<u>In Compliance</u>	Variance/specialized process/HACCP					
Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.							

GOOD RETAIL PRACTICES

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

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

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

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE TO SIGN

Mary Grasso

Date: 08/13/2025

Inspector (Print & Signature)



Jessica Glenn

Phone: 904 209-3250

Temperature Observations

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

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

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: SEBASTIAN MIDDLE SCHOOL				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 2955 Lewis Speedway		City: Saint Augustine			
ZIP Code: 32084	Person in Charge: Sebastain Middle School				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/12/2025	10:20 am	10:43 am	55-48-00024	003473	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>In Compliance</u>	Food received at proper temperature							
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated							
14	<u>In Compliance</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
30	<u>In Compliance</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>In Compliance</u>	Variance obtained for special processing							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
Physical Facilities									
50	<u>In Compliance</u>	Hot & cold water available; under pressure							
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices							
52	<u>In Compliance</u>	Sewage & waste water properly disposed							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned							
54	<u>In Compliance</u>	Garbage & refuse disposal							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean							
56	<u>In Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Inspector (Print & Signature)

Sebastain Middle School

Date: 08/12/2025

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

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

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

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

Explanation of Code References

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

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.

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



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: OCEAN PALMS ELEMENTARY SCHOOL
 Address: 355 Landrum Ln City: Ponte Vedra
 ZIP Code: 32082 Person in Charge: Latrecia Williams
 Telephone: (904) 547-3963 PIC Email:
 Date (MM/DD/YY) Begin Time End Time Permit Number Position Number
 08/14/2025 11:30 am 12:05 pm 55-48-00032 003473

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

IN	OUT	N/A	N/O	cos	R
----	-----	-----	-----	-----	---

Supervision

1 <input type="checkbox"/> In Compliance	Demonstration of Knowledge/Training				<input type="checkbox"/>	<input type="checkbox"/>
--	-------------------------------------	--	--	--	--------------------------	--------------------------

2 <input type="checkbox"/> In Compliance	Certified Manager/Person in Charge Present				<input type="checkbox"/>	<input type="checkbox"/>
--	--	--	--	--	--------------------------	--------------------------

Employee Health

3 <input type="checkbox"/> In Compliance	Knowledge, responsibilities and reporting				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

4 <input type="checkbox"/> In Compliance	Proper use of restriction and exclusion				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

5 <input type="checkbox"/> In Compliance	Responding to vomiting & diarrheal events				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

Good Hygienic Practices

6 <input type="checkbox"/> In Compliance	Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>
--	--	--	--	--	--------------------------	--------------------------

7 <input type="checkbox"/> In Compliance	No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

Preventing Contamination by Hands

8 <input type="checkbox"/> In Compliance	Hands clean & properly washed				<input type="checkbox"/>	<input type="checkbox"/>
--	-------------------------------	--	--	--	--------------------------	--------------------------

9 <input type="checkbox"/> In Compliance	No bare hand contact with RTE food				<input type="checkbox"/>	<input type="checkbox"/>
--	------------------------------------	--	--	--	--------------------------	--------------------------

10 <input type="checkbox"/> In Compliance	Handwashing sinks, accessible & supplies				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

Approved Source

11 <input type="checkbox"/> In Compliance	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------------------	--	--	--	--------------------------	--------------------------

12 <input type="checkbox"/> Not Observed	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>
--	-------------------------------------	--	--	--	--------------------------	--------------------------

13 <input type="checkbox"/> In Compliance	Food in good condition, safe, & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

14 <input type="checkbox"/> In Compliance	Shellstock tags & parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes.

Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida

Administrative Code or Chapter 381.0072, Florida Statutes.

Violations must be corrected within the time period indicated above. Continued operation of this

facility without making these corrections is a violation. Failure to correct violations in the time frame

specified may result in enforcement action being initiated by the Department of Health.

Compliance Status

IN	OUT	N/A	N/O	cos	R
----	-----	-----	-----	-----	---

Protection from Contamination

15 <input type="checkbox"/> In Compliance	Food separated & protected; Single-use gloves				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

16 <input type="checkbox"/> In Compliance	Food-contact surfaces; cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

17 <input type="checkbox"/> In Compliance	Proper disposal of unsafe food				<input type="checkbox"/>	<input type="checkbox"/>
---	--------------------------------	--	--	--	--------------------------	--------------------------

Time/Temperature Control for Safety

18 <input type="checkbox"/> Not Observed	Cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>
--	-----------------------------	--	--	--	--------------------------	--------------------------

19 <input type="checkbox"/> Not Applicable	Reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
--	--------------------------------------	--	--	--	--------------------------	--------------------------

20 <input type="checkbox"/> Not Observed	Cooling time and temperature				<input type="checkbox"/>	<input type="checkbox"/>
--	------------------------------	--	--	--	--------------------------	--------------------------

21 <input type="checkbox"/> In Compliance	Hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
---	--------------------------	--	--	--	--------------------------	--------------------------

22 <input type="checkbox"/> In Compliance	Cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
---	---------------------------	--	--	--	--------------------------	--------------------------

23 <input type="checkbox"/> In Compliance	Date marking and disposition				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------------	--	--	--	--------------------------	--------------------------

24 <input type="checkbox"/> In Compliance	Time as PHC; procedures & records				<input type="checkbox"/>	<input type="checkbox"/>
---	-----------------------------------	--	--	--	--------------------------	--------------------------

Consumer Advisory

25 <input type="checkbox"/> Not Applicable	Advisory for raw/undercooked food				<input type="checkbox"/>	<input type="checkbox"/>
--	-----------------------------------	--	--	--	--------------------------	--------------------------

Highly Susceptible Populations

26 <input type="checkbox"/> Not Applicable	Pasteurized foods used; No prohibited foods				<input type="checkbox"/>	<input type="checkbox"/>
--	---	--	--	--	--------------------------	--------------------------

Additives and Toxic Substances

27 <input type="checkbox"/> In Compliance	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

28 <input type="checkbox"/> In Compliance	Toxic substances identified, stored, & used				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

Approved Procedures

29 <input type="checkbox"/> In Compliance	Variance/specialized process/HACCP				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------------------	--	--	--	--------------------------	--------------------------

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

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	N/O	cos	R
----	-----	-----	-----	-----	---

Safe Food and Water

30 <input type="checkbox"/> Not Applicable	Pasteurized eggs used when required				<input type="checkbox"/>	<input type="checkbox"/>
--	-------------------------------------	--	--	--	--------------------------	--------------------------

31 <input type="checkbox"/> In Compliance	Water & ice from approved sources				<input type="checkbox"/>	<input type="checkbox"/>
---	-----------------------------------	--	--	--	--------------------------	--------------------------

32 <input type="checkbox"/> In Compliance	Variance obtained for special processing				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

Food Temperature Control

33 <input type="checkbox"/> In Compliance	Proper cooling methods; adequate equipment				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

34 <input type="checkbox"/> In Compliance	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

35 <input type="checkbox"/> In Compliance	Approved thawing methods				<input type="checkbox"/>	<input type="checkbox"/>
---	--------------------------	--	--	--	--------------------------	--------------------------

36 <input type="checkbox"/> In Compliance	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>
---	----------------------------------	--	--	--	--------------------------	--------------------------

Food Identification

37 <input type="checkbox"/> In Compliance	Food properly labeled; original container				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

Prevention of Food Contamination

38 <input type="checkbox"/> In Compliance	Insects, rodents, & animals not present				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

39 <input type="checkbox"/> In Compliance	No Contamination (preparation, storage, display)				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

40 <input type="checkbox"/> In Compliance	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>
---	----------------------	--	--	--	--------------------------	--------------------------

41 <input type="checkbox"/> In Compliance	Wiping cloths; properly used & stored				<input type="checkbox"/>	<input type="checkbox"/>
---	---------------------------------------	--	--	--	--------------------------	--------------------------

42 <input type="checkbox"/> In Compliance	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>
---	-----------------------------	--	--	--	--------------------------	--------------------------

Physical Facilities

50 <input type="checkbox"/> In Compliance	Hot & cold water available; under pressure				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

51 <input type="checkbox"/> In Compliance	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

52 <input type="checkbox"/> In Compliance	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>
---	--	--	--	--	--------------------------	--------------------------

53 <input type="checkbox"/> In Compliance	Toilet facilities: supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>
---	---------------------------------------	--	--	--	--------------------------	--------------------------

54 <input type="checkbox"/> In Compliance	Garbage & refuse disposal				<input type="checkbox"/>	<input type="checkbox"/>
---	---------------------------	--	--	--	--------------------------	--------------------------

55 <input type="checkbox"/> In Compliance	Facilities installed, maintained, & clean				<input type="checkbox"/>	<input type="checkbox"/>
---	---	--	--	--	--------------------------	--------------------------

56 <input type="checkbox"/> Out of Compliance	Ventilation & lighting				<input type="checkbox"/>	<input type="checkbox"/>
---	------------------------	--	--	--	--------------------------	--------------------------

57 <input type="checkbox"/> In Compliance	Permit; Fees; Application; Plans				<input type="checkbox"/>	<input type="checkbox"/>
---	----------------------------------	--	--	--	--------------------------	--------------------------

Person in Charge (Print & Signature)

Latrecia Williams

Date: 08/14/2025

Inspector (Print & Signature)

Darren Guffey

Phone: (904) 506-6081

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

56. Ventilation & lighting

Low lighting in the walk in refrigerator (5 FC in the corner). Maintain 20 FC in the walk in refrigerator.
Install light fixtures to achieve required foot candles.

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL

Address: 630 AIA N City: Ponte Vedra Beach

ZIP Code: 32082 Person in Charge: Elymar Pratoateaga

Telephone: (904) 547-3963 PIC Email:

Date (MM/DD/YY) Begin Time End Time Permit Number Position Number

08/22/2025 11:00 am 11:30 am 55-48-00017 003473

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	NO	COS	R
----	-----	-----	----	-----	---

Supervision

1	<u>In Compliance</u>	Demonstration of Knowledge/Training			
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present			

Employee Health

3	<u>In Compliance</u>	Knowledge, responsibilities and reporting			
4	<u>In Compliance</u>	Proper use of restriction and exclusion			
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events			

Good Hygienic Practices

6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use			
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth			

Preventing Contamination by Hands

8	<u>In Compliance</u>	Hands clean & properly washed			
9	<u>In Compliance</u>	No bare hand contact with RTE food			
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies			

Approved Source

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>Not Observed</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.

Compliance Status

IN	OUT	N/A	NO	COS	R
----	-----	-----	----	-----	---

Protection from Contamination

15	<u>In Compliance</u>	Food separated & protected; Single-use gloves			
16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized			
17	<u>In Compliance</u>	Proper disposal of unsafe food			

Time/Temperature Control for Safety

18	<u>Not Observed</u>	Cooking time & temperatures			
19	<u>Not Applicable</u>	Reheating procedures for hot holding			
20	<u>Not Observed</u>	Cooling time and temperature			
21	<u>Not Observed</u>	Hot holding temperatures			
22	<u>In Compliance</u>	Cold holding temperatures			
23	<u>In Compliance</u>	Date marking and disposition			
24	<u>In Compliance</u>	Time as PHC; procedures & records			

Consumer Advisory

25	<u>Not Applicable</u>	Advisory for raw/undercooked food			
----	-----------------------	-----------------------------------	--	--	--

Highly Susceptible Populations

26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods			
----	----------------------	---	--	--	--

Additives and Toxic Substances

27	<u>In Compliance</u>	Food additives: approved & properly used			
28	<u>In Compliance</u>	Toxic substances identified, stored, & used			

Approved Procedures

29	<u>In Compliance</u>	Variance/specialized process/HACCP			
----	----------------------	------------------------------------	--	--	--

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

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	COS	R
----	-----	-----	-----	---

Safe Food and Water

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			

Food Temperature Control

33	<u>In Compliance</u>	Proper cooling methods; adequate equipment			
34	<u>Not Observed</u>	Plant food properly cooked for hot holding			
35	<u>In Compliance</u>	Approved thawing methods			
36	<u>In Compliance</u>	Thermometers provided & accurate			

Food Identification

37	<u>In Compliance</u>	Food properly labeled; original container			
----	----------------------	---	--	--	--

Prevention of Food Contamination

38	<u>In Compliance</u>	Insects, rodents, & animals not present			
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)			
40	<u>In Compliance</u>	Personal cleanliness			
41	<u>In Compliance</u>	Wiping cloths; properly used & stored			
42	<u>In Compliance</u>	Washing fruits & vegetables			

Person in Charge (Print & Signature)

Inspector (Print & Signature)

Elymar Pratoateaga

Date: 08/18/2025

Darren Guffey

Phone: 904 209-3250

Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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

Explanation of Code References

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

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
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: WARDS CREEK ELEMENTARY					RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 6555 State Road 16		City: Saint Augustine				
ZIP Code: 32092	Person in Charge: Wards Creek Elementary					
Telephone: (904) 547-3961	PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		
08/18/2025	10:40 am	11:18 am	55-48-00381	54792		

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		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																																			
Supervision																																																																																																																																																																																																																																													
1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																				
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																				
Employee Health																																																																																																																																																																																																																																													
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																				
4	<u>In Compliance</u>	Proper use of restriction and exclusion					Time/Temperature Control for Safety																																																																																																																																																																																																																																						
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures				7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding				Good Hygienic Practices												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature				9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures				10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures				Approved Source												11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition				12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records				13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory												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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food				Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods				Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used				Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used				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.												29	<u>In Compliance</u>	Variance/specialized process/HACCP			
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures																																																																																																																																																																																																																																				
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding																																																																																																																																																																																																																																				
Good Hygienic Practices																																																																																																																																																																																																																																													
8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature																																																																																																																																																																																																																																				
9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures																																																																																																																																																																																																																																				
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures																																																																																																																																																																																																																																				
Approved Source																																																																																																																																																																																																																																													
11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition																																																																																																																																																																																																																																				
12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records																																																																																																																																																																																																																																				
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory																																																																																																																																																																																																																																						
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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food				Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods				Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used				Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used				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.												29	<u>In Compliance</u>	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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food																																																																																																																																																																																																																															
Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods																																																																																																																																																																																																																															
Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used																																																																																																																																																																																																																															
Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used																																																																																																																																																																																																																															
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.												29	<u>In Compliance</u>	Variance/specialized process/HACCP																																																																																																																																																																																																																															

GOOD RETAIL PRACTICES

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

IN OUT N/A N/O		cos R		IN OUT N/A N/O		cos R																																																																																																																																																																	
Safe Food and Water																																																																																																																																																																							
30	<u>In Compliance</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																																																																																																																																																															
Food Temperature Control																																																																																																																																																																							
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment				46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly																																																																																																																																																															
34	<u>In Compliance</u>	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																																																																																	
35	<u>In Compliance</u>	Approved thawing methods				36	<u>In Compliance</u>	Thermometers provided & accurate				47	<u>In Compliance</u>	Food & non-food contact surfaces				Food Identification												37	<u>In Compliance</u>	Food properly labeled; original container				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips				Prevention of Food Contamination												38	<u>In Compliance</u>	Insects, rodents, & animals not present				49	<u>In Compliance</u>	Non-food contact surfaces clean				39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				Physical Facilities												40	<u>In Compliance</u>	Personal cleanliness				50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed				42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Wards Creek Elementary						Inspector (Print & Signature)						Date: 08/18/2025					
36	<u>In Compliance</u>	Thermometers provided & accurate				47	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																															
Food Identification																																																																																																																																																																							
37	<u>In Compliance</u>	Food properly labeled; original container				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips																																																																																																																																																															
Prevention of Food Contamination																																																																																																																																																																							
38	<u>In Compliance</u>	Insects, rodents, & animals not present				49	<u>In Compliance</u>	Non-food contact surfaces clean																																																																																																																																																															
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				Physical Facilities																																																																																																																																																																	
40	<u>In Compliance</u>	Personal cleanliness				50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed				42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Wards Creek Elementary						Inspector (Print & Signature)						Date: 08/18/2025																																																																																									
50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices																																																																																																																																																															
41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed																																																																																																																																																															
42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Wards Creek Elementary						Inspector (Print & Signature)						Date: 08/18/2025																																																																																																																							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal																																																																																																																																																															
CLIENT NOT AVAILABLE TO SIGN																																																																																																																																																																							
Person in Charge (Print & Signature)						Wards Creek Elementary																																																																																																																																																																	
Inspector (Print & Signature)						Date: 08/18/2025																																																																																																																																																																	

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

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: MILL CREEK ELEMENTARY SCHOOL				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 3720 International Golf Pkwy		City: Saint Augustine			
ZIP Code: 32092	Person in Charge: Mill Creek Elem				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/19/2025	11:02 am	11:25 am	55-48-00015	003473	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos R		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																																			
Supervision																																																																																																																																																																																																																																													
1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																				
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																				
Employee Health																																																																																																																																																																																																																																													
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																				
4	<u>In Compliance</u>	Proper use of restriction and exclusion					Time/Temperature Control for Safety																																																																																																																																																																																																																																						
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures				7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding				Good Hygienic Practices												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature				9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures				10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures				Approved Source												11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition				12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records				13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory												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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food				Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods				Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used				Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used				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.												29	<u>In Compliance</u>	Variance/specialized process/HACCP			
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures																																																																																																																																																																																																																																				
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding																																																																																																																																																																																																																																				
Good Hygienic Practices																																																																																																																																																																																																																																													
8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature																																																																																																																																																																																																																																				
9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures																																																																																																																																																																																																																																				
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures																																																																																																																																																																																																																																				
Approved Source																																																																																																																																																																																																																																													
11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition																																																																																																																																																																																																																																				
12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records																																																																																																																																																																																																																																				
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory																																																																																																																																																																																																																																						
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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food				Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods				Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used				Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used				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.												29	<u>In Compliance</u>	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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food																																																																																																																																																																																																																															
Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods																																																																																																																																																																																																																															
Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used																																																																																																																																																																																																																															
Approved Procedures												28	<u>In Compliance</u>	Toxic substances identified, stored, & used																																																																																																																																																																																																																															
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.												29	<u>In Compliance</u>	Variance/specialized process/HACCP																																																																																																																																																																																																																															

GOOD RETAIL PRACTICES

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

IN OUT N/A N/O		cos R		IN OUT N/A N/O		cos R																																																																																																																																																																	
Safe Food and Water																																																																																																																																																																							
30	<u>In Compliance</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																																																																																																																																																															
Food Temperature Control																																																																																																																																																																							
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment				46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly																																																																																																																																																															
34	<u>In Compliance</u>	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																																																																																	
35	<u>In Compliance</u>	Approved thawing methods				36	<u>In Compliance</u>	Thermometers provided & accurate				47	<u>In Compliance</u>	Food & non-food contact surfaces				Food Identification												37	<u>In Compliance</u>	Food properly labeled; original container				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips				Prevention of Food Contamination												38	<u>In Compliance</u>	Insects, rodents, & animals not present				49	<u>In Compliance</u>	Non-food contact surfaces clean				39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				Physical Facilities												40	<u>In Compliance</u>	Personal cleanliness				50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed				42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Mill Creek Elem						Inspector (Print & Signature)						Date: 08/18/2025					
36	<u>In Compliance</u>	Thermometers provided & accurate				47	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																															
Food Identification																																																																																																																																																																							
37	<u>In Compliance</u>	Food properly labeled; original container				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips																																																																																																																																																															
Prevention of Food Contamination																																																																																																																																																																							
38	<u>In Compliance</u>	Insects, rodents, & animals not present				49	<u>In Compliance</u>	Non-food contact surfaces clean																																																																																																																																																															
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				Physical Facilities																																																																																																																																																																	
40	<u>In Compliance</u>	Personal cleanliness				50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed				42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Mill Creek Elem						Inspector (Print & Signature)						Date: 08/18/2025																																																																																									
50	<u>In Compliance</u>	Hot & cold water available; under pressure				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices																																																																																																																																																															
41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed																																																																																																																																																															
42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal				CLIENT NOT AVAILABLE TO SIGN												Person in Charge (Print & Signature)						Mill Creek Elem						Inspector (Print & Signature)						Date: 08/18/2025																																																																																																																							
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				54	<u>In Compliance</u>	Garbage & refuse disposal																																																																																																																																																															
CLIENT NOT AVAILABLE TO SIGN																																																																																																																																																																							
Person in Charge (Print & Signature)						Mill Creek Elem																																																																																																																																																																	
Inspector (Print & Signature)						Date: 08/18/2025																																																																																																																																																																	

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



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Tocoi Creek High School				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 11200 Saint Johns Pkwy		City: Saint Augustine			
ZIP Code: 32092	Person in Charge: Tocoi Creek High School				
Telephone: (904) 547-4260	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/19/2025	10:25 am	11:00 am	55-48-2370054	54792	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos R		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																																	
Supervision																																																																																																																																																																																																																																											
1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																		
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																		
Employee Health																																																																																																																																																																																																																																											
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																		
4	<u>In Compliance</u>	Proper use of restriction and exclusion					Time/Temperature Control for Safety																																																																																																																																																																																																																																				
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures			7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding			Good Hygienic Practices												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature			9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures			10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					11	<u>In Compliance</u>	Food obtained from approved source					22	<u>In Compliance</u>	Cold holding temperatures			12	<u>In Compliance</u>	Food received at proper temperature					23	<u>In Compliance</u>	Date marking and disposition			13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					24	<u>In Compliance</u>	Time as PHC; procedures & records			14	<u>In Compliance</u>	Shellstock tags & parasite destruction					Consumer Advisory												This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.												Approved Source												25	<u>In Compliance</u>	Advisory for raw/undercooked food					Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods					27	<u>In Compliance</u>	Food additives: approved & properly used					Additives and Toxic Substances												28	<u>In Compliance</u>	Toxic substances identified, stored, & used					Approved Procedures												29	<u>In Compliance</u>	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.											
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures																																																																																																																																																																																																																																		
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding																																																																																																																																																																																																																																		
Good Hygienic Practices																																																																																																																																																																																																																																											
8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature																																																																																																																																																																																																																																		
9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures																																																																																																																																																																																																																																		
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					11	<u>In Compliance</u>	Food obtained from approved source					22	<u>In Compliance</u>	Cold holding temperatures			12	<u>In Compliance</u>	Food received at proper temperature					23	<u>In Compliance</u>	Date marking and disposition			13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					24	<u>In Compliance</u>	Time as PHC; procedures & records			14	<u>In Compliance</u>	Shellstock tags & parasite destruction					Consumer Advisory												This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.												Approved Source												25	<u>In Compliance</u>	Advisory for raw/undercooked food					Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods					27	<u>In Compliance</u>	Food additives: approved & properly used					Additives and Toxic Substances												28	<u>In Compliance</u>	Toxic substances identified, stored, & used					Approved Procedures												29	<u>In Compliance</u>	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.																																																																														
11	<u>In Compliance</u>	Food obtained from approved source					22	<u>In Compliance</u>	Cold holding temperatures																																																																																																																																																																																																																																		
12	<u>In Compliance</u>	Food received at proper temperature					23	<u>In Compliance</u>	Date marking and disposition																																																																																																																																																																																																																																		
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					24	<u>In Compliance</u>	Time as PHC; procedures & records																																																																																																																																																																																																																																		
14	<u>In Compliance</u>	Shellstock tags & parasite destruction					Consumer Advisory																																																																																																																																																																																																																																				
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.																																																																																																																																																																																																																																											
Approved Source																																																																																																																																																																																																																																											
25	<u>In Compliance</u>	Advisory for raw/undercooked food					Highly Susceptible Populations																																																																																																																																																																																																																																				
26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods					27	<u>In Compliance</u>	Food additives: approved & properly used					Additives and Toxic Substances												28	<u>In Compliance</u>	Toxic substances identified, stored, & used					Approved Procedures												29	<u>In Compliance</u>	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.																																																																																																																																																																																							
27	<u>In Compliance</u>	Food additives: approved & properly used					Additives and Toxic Substances																																																																																																																																																																																																																																				
28	<u>In Compliance</u>	Toxic substances identified, stored, & used					Approved Procedures												29	<u>In Compliance</u>	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.																																																																																																																																																																																																																	
Approved Procedures																																																																																																																																																																																																																																											
29	<u>In Compliance</u>	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.																																																																																																																																																																																																																																				
Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.																																																																																																																																																																																																																																											

GOOD RETAIL PRACTICES

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

IN OUT N/A N/O		cos R		IN OUT N/A N/O		cos R																																																																																																																																																																																										
Safe Food and Water																																																																																																																																																																																																
30	<u>In Compliance</u>	Pasteurized eggs used when required					43	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																							
31	<u>In Compliance</u>	Water & ice from approved sources					32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			Food Temperature Control												45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans				
32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled																																																																																																																																																																																							
Food Temperature Control																																																																																																																																																																																																
45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																			
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																										
46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																	
34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending																																																																																																																																																																																									
35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																											
36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>In Compliance</u>	Food & non-food contact surfaces					Food Identification												48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																		
47	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																														
Food Identification																																																																																																																																																																																																
48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																												
37	<u>In Compliance</u>	Food properly labeled; original container					49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																			
49	<u>In Compliance</u>	Non-food contact surfaces clean					Physical Facilities												50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																										
Physical Facilities																																																																																																																																																																																																
50	<u>In Compliance</u>	Hot & cold water available; under pressure					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																													
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																				
52	<u>In Compliance</u>	Sewage & waste water properly disposed					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																											
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																		
54	<u>In Compliance</u>	Garbage & refuse disposal					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																									
55	<u>In Compliance</u>	Facilities installed, maintained, & clean					56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																
56	<u>In Compliance</u>	Ventilation & lighting					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																														

Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE
TO SIGN

Inspector (Print & Signature)

Tocoi Creek High School

Date: 08/18/2025

Jessica Glenn

Phone: 904 209-3250

Temperature Observations

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

Inspector Comments: No violations at time of inspection

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

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

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		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																														
Supervision																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Employee Health																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
4	<u>In Compliance</u>	Proper use of restriction and exclusion					Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures			7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding			Good Hygienic Practices												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature			9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures			10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures			Approved Source												11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition			12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records			13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory												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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food			Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods			Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used			28 <u>In Compliance</u> Toxic substances identified, stored, & used												29	<u>In Compliance</u>	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.												30	<u>In Compliance</u>	Utensils, Equipment and Vending			Approved Procedures												31	<u>In Compliance</u>	Food & non-food contact surfaces			32 <u>In Compliance</u> Food & non-food contact surfaces												33	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips			34 <u>In Compliance</u> Non-food contact surfaces clean												35	<u>In Compliance</u>	Food & non-food contact surfaces			36 <u>In Compliance</u> Non-food contact surfaces												37	<u>In Compliance</u>	Utensils: properly stored			38 <u>In Compliance</u> Utensils: stored, dried, & handled												39	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			39 <u>In Compliance</u> Single-use/single-service articles: stored & used												40	<u>In Compliance</u>	Single-use/single-service articles: stored & used			40 <u>In Compliance</u> Slash resistant/cloth gloves used properly												41	<u>In Compliance</u>	Food & non-food contact surfaces			41 <u>In Compliance</u> Food & non-food contact surfaces												42	<u>In Compliance</u>	Food & non-food contact surfaces			42 <u>In Compliance</u> Food & non-food contact surfaces												43	<u>In Compliance</u>	Food & non-food contact surfaces			43 <u>In Compliance</u> Food & non-food contact surfaces												44	<u>In Compliance</u>	Food & non-food contact surfaces			44 <u>In Compliance</u> Food & non-food contact surfaces												45	<u>In Compliance</u>	Food & non-food contact surfaces			45 <u>In Compliance</u> Food & non-food contact surfaces												46	<u>In Compliance</u>	Food & non-food contact surfaces			46 <u>In Compliance</u> Food & non-food contact surfaces												47	<u>In Compliance</u>	Food & non-food contact surfaces			47 <u>In Compliance</u> Food & non-food contact surfaces												48	<u>In Compliance</u>	Food & non-food contact surfaces			48 <u>In Compliance</u> Food & non-food contact surfaces												49	<u>In Compliance</u>	Food & non-food contact surfaces			49 <u>In Compliance</u> Food & non-food contact surfaces												50	<u>In Compliance</u>	Food & non-food contact surfaces			50 <u>In Compliance</u> Food & non-food contact surfaces												51	<u>In Compliance</u>	Food & non-food contact surfaces			51 <u>In Compliance</u> Food & non-food contact surfaces												52	<u>In Compliance</u>	Food & non-food contact surfaces			52 <u>In Compliance</u> Food & non-food contact surfaces												53	<u>In Compliance</u>	Food & non-food contact surfaces			53 <u>In Compliance</u> Food & non-food contact surfaces												54	<u>In Compliance</u>	Food & non-food contact surfaces			54 <u>In Compliance</u> Food & non-food contact surfaces												55	<u>In Compliance</u>	Food & non-food contact surfaces			55 <u>In Compliance</u> Food & non-food contact surfaces												56	<u>In Compliance</u>	Food & non-food contact surfaces			56 <u>In Compliance</u> Food & non-food contact surfaces												57	<u>In Compliance</u>	Food & non-food contact surfaces		
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Approved Source																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food			Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods			Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used			28 <u>In Compliance</u> Toxic substances identified, stored, & used												29	<u>In Compliance</u>	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.												30	<u>In Compliance</u>	Utensils, Equipment and Vending			Approved Procedures												31	<u>In Compliance</u>	Food & non-food contact surfaces			32 <u>In Compliance</u> Food & non-food contact surfaces												33	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips			34 <u>In Compliance</u> Non-food contact surfaces clean												35	<u>In Compliance</u>	Food & non-food contact surfaces			36 <u>In Compliance</u> Non-food contact surfaces												37	<u>In Compliance</u>	Utensils: properly stored			38 <u>In Compliance</u> Utensils: stored, dried, & handled												39	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			39 <u>In Compliance</u> Single-use/single-service articles: stored & used												40	<u>In Compliance</u>	Single-use/single-service articles: stored & used			40 <u>In Compliance</u> Slash resistant/cloth gloves used properly												41	<u>In Compliance</u>	Food & non-food contact surfaces			41 <u>In Compliance</u> Food & non-food contact surfaces												42	<u>In Compliance</u>	Food & non-food contact surfaces			42 <u>In Compliance</u> Food & non-food contact surfaces												43	<u>In Compliance</u>	Food & non-food contact surfaces			43 <u>In Compliance</u> Food & non-food contact surfaces												44	<u>In Compliance</u>	Food & non-food contact surfaces			44 <u>In Compliance</u> Food & non-food contact surfaces												45	<u>In Compliance</u>	Food & non-food contact surfaces			45 <u>In Compliance</u> Food & non-food contact surfaces												46	<u>In Compliance</u>	Food & non-food contact surfaces			46 <u>In Compliance</u> Food & non-food contact surfaces												47	<u>In Compliance</u>	Food & non-food contact surfaces			47 <u>In Compliance</u> Food & non-food contact surfaces												48	<u>In Compliance</u>	Food & non-food contact surfaces			48 <u>In Compliance</u> Food & non-food contact surfaces												49	<u>In Compliance</u>	Food & non-food contact surfaces			49 <u>In Compliance</u> Food & non-food contact surfaces												50	<u>In Compliance</u>	Food & non-food contact surfaces			50 <u>In Compliance</u> Food & non-food contact surfaces												51	<u>In Compliance</u>	Food & non-food contact surfaces			51 <u>In Compliance</u> Food & non-food contact surfaces												52	<u>In Compliance</u>	Food & non-food contact surfaces			52 <u>In Compliance</u> Food & non-food contact surfaces												53	<u>In Compliance</u>	Food & non-food contact surfaces			53 <u>In Compliance</u> Food & non-food contact surfaces												54	<u>In Compliance</u>	Food & non-food contact surfaces			54 <u>In Compliance</u> Food & non-food contact surfaces												55	<u>In Compliance</u>	Food & non-food contact surfaces			55 <u>In Compliance</u> Food & non-food contact surfaces												56	<u>In Compliance</u>	Food & non-food contact surfaces			56 <u>In Compliance</u> Food & non-food contact surfaces												57	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																								
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.												25	<u>In Compliance</u>	Advisory for raw/undercooked food																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
Highly Susceptible Populations												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
Additives and Toxic Substances												27	<u>In Compliance</u>	Food additives: approved & properly used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
28 <u>In Compliance</u> Toxic substances identified, stored, & used												29	<u>In Compliance</u>	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.												30	<u>In Compliance</u>	Utensils, Equipment and Vending																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
Approved Procedures												31	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
32 <u>In Compliance</u> Food & non-food contact surfaces												33	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
34 <u>In Compliance</u> Non-food contact surfaces clean												35	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
36 <u>In Compliance</u> Non-food contact surfaces												37	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
38 <u>In Compliance</u> Utensils: stored, dried, & handled												39	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
39 <u>In Compliance</u> Single-use/single-service articles: stored & used												40	<u>In Compliance</u>	Single-use/single-service articles: stored & used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
40 <u>In Compliance</u> Slash resistant/cloth gloves used properly												41	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
41 <u>In Compliance</u> Food & non-food contact surfaces												42	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
42 <u>In Compliance</u> Food & non-food contact surfaces												43	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
43 <u>In Compliance</u> Food & non-food contact surfaces												44	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
44 <u>In Compliance</u> Food & non-food contact surfaces												45	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
45 <u>In Compliance</u> Food & non-food contact surfaces												46	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
46 <u>In Compliance</u> Food & non-food contact surfaces												47	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
47 <u>In Compliance</u> Food & non-food contact surfaces												48	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
48 <u>In Compliance</u> Food & non-food contact surfaces												49	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
49 <u>In Compliance</u> Food & non-food contact surfaces												50	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
50 <u>In Compliance</u> Food & non-food contact surfaces												51	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
51 <u>In Compliance</u> Food & non-food contact surfaces												52	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
52 <u>In Compliance</u> Food & non-food contact surfaces												53	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
53 <u>In Compliance</u> Food & non-food contact surfaces												54	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
54 <u>In Compliance</u> Food & non-food contact surfaces												55	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
55 <u>In Compliance</u> Food & non-food contact surfaces												56	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
56 <u>In Compliance</u> Food & non-food contact surfaces												57	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										

Person in Charge (Print & Signature)		CLIENT NOT AVAILABLE TO SIGN		Trout Creek Academy		Date:	08/18/2025
Inspector (Print & Signature)				Jessica Glenn		Phone:	904 209-3250

Temperature Observations

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

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

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Lakeside Academy				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 1455 Twin Creeks Dr		City: Saint Augustine			
ZIP Code: 32095	Person in Charge: Lori Aliprando				
Telephone: (904) 547-4500	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/20/2025	10:55 am	11:49 am	55-48-2973646	003473	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
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>Not Applicable</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
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							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>Not Observed</u>	Plant food properly cooked for hot holding							
35	<u>In Compliance</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
<p>Person in Charge (Print & Signature) _____</p>									
<p>Inspector (Print & Signature) _____</p>									
Lori Aliprando					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.
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: Palencia Elem. School				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 355 Palencia Village Dr City: St Augustine					
ZIP Code: 32095	Person in Charge: Savita Singh				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/20/2025	11:49 am	12:24 pm	55-48-1425117	003473	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
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>Not Applicable</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
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							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>Not Observed</u>	Plant food properly cooked for hot holding							
35	<u>Not Observed</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
<p>Person in Charge (Print & Signature) _____</p>									
<p>Inspector (Print & Signature) _____</p>									
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.
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: PONTE VEDRA HIGH SCHOOL				RESULTS: S - Satisfactory	Correct by: Next Inspection	Stop Sale Issued?
Address: 460 Davis Park Rd		City: Ponte Vedra				
ZIP Code: 32081	Person in Charge: Jill Franzoi					
Telephone: (904) 547-3963	PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		
08/26/2025	10:00 am	10:40 am	55-48-00409	54792		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
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>Not Applicable</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
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							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>Not Observed</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
<p>Person in Charge (Print & Signature) _____</p>									
<p>Inspector (Print & Signature) _____</p>									
Jill Franzoi					Date: 08/27/2025				
Darren Guffey					Phone: (904) 506-6081				

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

22. Cold holding temperatures

Salad made yesterday on the service line was 45F degrees. Maintain 41F degrees.
Moved to freezer for rapid chill. Corrected onsite.

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: Palm Valley Academy				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 700 Bobcat Ln		City: Ponte Vedra			
ZIP Code: 32081	Person in Charge: Christopher Parker				
Telephone: (904) 547-8932	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/26/2025	10:40 am	11:11 am	55-48-1904275	54792	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
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>Not Applicable</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.									
Time/Temperature Control for Safety									
15	<u>In Compliance</u>	Food separated & protected; Single-use gloves							
16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized							
17	<u>In Compliance</u>	Proper disposal of unsafe food							
Consumer Advisory									
18	<u>Not Observed</u>	Cooking time & temperatures							
19	<u>Not Observed</u>	Reheating procedures for hot holding							
20	<u>Not Observed</u>	Cooling time and temperature							
21	<u>Not Observed</u>	Hot holding temperatures							
22	<u>In Compliance</u>	Cold holding temperatures							
23	<u>In Compliance</u>	Date marking and disposition							
24	<u>In Compliance</u>	Time as PHC; procedures & records							
Highly Susceptible Populations									
25	<u>In Compliance</u>	Advisory for raw/undercooked food							
Additives and Toxic Substances									
26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods							
27	<u>In Compliance</u>	Food additives: approved & properly used							
28	<u>In Compliance</u>	Toxic substances identified, stored, & used							
Approved Procedures									
29	<u>In Compliance</u>	Variance/specialized process/HACCP							
Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.									

GOOD RETAIL PRACTICES

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

IN	OUT	N/A	NO	COS	R	IN	OUT	N/A	NO	COS	R																																																																																																																																																																																																																																	
Safe Food and Water																																																																																																																																																																																																																																												
30	<u>Not Applicable</u>	Pasteurized eggs used when required					Proper Use of Utensils																																																																																																																																																																																																																																					
31	<u>In Compliance</u>	Water & ice from approved sources					43	<u>In Compliance</u>	Utensils: properly stored					32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled					Food Temperature Control												45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												47	<u>In Compliance</u>	Food & non-food contact surfaces					35	<u>Not Observed</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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans				
43	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																																																																										
32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled					Food Temperature Control												45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												47	<u>In Compliance</u>	Food & non-food contact surfaces					35	<u>Not Observed</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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																		
44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled																																																																																																																																																																																																																																										
Food Temperature Control																																																																																																																																																																																																																																												
45	<u>In Compliance</u>	Single-use/single-service articles: stored & used																																																																																																																																																																																																																																										
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												47	<u>In Compliance</u>	Food & non-food contact surfaces					35	<u>Not Observed</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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																			
46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly																																																																																																																																																																																																																																										
34	<u>In Compliance</u>	Plant food properly cooked for hot holding					Utensils, Equipment and Vending												47	<u>In Compliance</u>	Food & non-food contact surfaces					35	<u>Not Observed</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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																	
Utensils, Equipment and Vending																																																																																																																																																																																																																																												
47	<u>In Compliance</u>	Food & non-food contact surfaces																																																																																																																																																																																																																																										
35	<u>Not Observed</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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																											
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					Food Identification												50	<u>In Compliance</u>	Hot & cold water available; under pressure					37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																									
49	<u>In Compliance</u>	Non-food contact surfaces clean																																																																																																																																																																																																																																										
Food Identification																																																																																																																																																																																																																																												
50	<u>In Compliance</u>	Hot & cold water available; under pressure																																																																																																																																																																																																																																										
37	<u>In Compliance</u>	Food properly labeled; original container					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					Prevention of Food Contamination												52	<u>In Compliance</u>	Sewage & waste water properly disposed					38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																										
51	<u>In Compliance</u>	Plumbing installed; proper backflow devices																																																																																																																																																																																																																																										
Prevention of Food Contamination																																																																																																																																																																																																																																												
52	<u>In Compliance</u>	Sewage & waste water properly disposed																																																																																																																																																																																																																																										
38	<u>In Compliance</u>	Insects, rodents, & animals not present					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																											
53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned																																																																																																																																																																																																																																										
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					54	<u>In Compliance</u>	Garbage & refuse disposal					40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																									
54	<u>In Compliance</u>	Garbage & refuse disposal																																																																																																																																																																																																																																										
40	<u>In Compliance</u>	Personal cleanliness					55	<u>In Compliance</u>	Facilities installed, maintained, & clean					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																																							
55	<u>In Compliance</u>	Facilities installed, maintained, & clean																																																																																																																																																																																																																																										
41	<u>In Compliance</u>	Wiping cloths; properly used & stored					56	<u>In Compliance</u>	Ventilation & lighting					42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																																																					
56	<u>In Compliance</u>	Ventilation & lighting																																																																																																																																																																																																																																										
42	<u>In Compliance</u>	Washing fruits & vegetables					57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																																																																			
57	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																																																																																																																										

Person in Charge (Print & Signature)

Christopher Parker

Date: 08/27/2025

Inspector (Print & Signature)

Darren Guffey

Phone: 904 506-6081

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: VALLEY RIDGE ACADEMY				RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: 105 Greenleaf Dr		City: Ponte Vedra			
ZIP Code: 32081	Person in Charge: Daisy Morales				
Telephone: (904) 547-3963	PIC Email:				
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number	
08/26/2025	11:11 am	9:18 am	55-48-1552604	54792	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
Supervision									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
Employee Health									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
Good Hygienic Practices									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
Approved Source									
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>Not Applicable</u>	Shellstock tags & parasite destruction							
<p>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.</p>									
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	NO	IN	OUT	N/A	NO	COS	R
Safe Food and Water									
30	<u>Not Applicable</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>Not Applicable</u>	Variance obtained for special processing							
Food Temperature Control									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>In Compliance</u>	Plant food properly cooked for hot holding							
35	<u>Not Observed</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
Food Identification									
37	<u>In Compliance</u>	Food properly labeled; original container							
Prevention of Food Contamination									
38	<u>In Compliance</u>	Insects, rodents, & animals not present							
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)							
40	<u>In Compliance</u>	Personal cleanliness							
41	<u>In Compliance</u>	Wiping cloths; properly used & stored							
42	<u>In Compliance</u>	Washing fruits & vegetables							
<p>_____</p>									
Person in Charge (Print & Signature)					Daisy Morales				
					Date: 08/27/2025				
Inspector (Print & Signature) 					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.
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.

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.

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.