


Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: _____					RESULTS: S - Satisfactory	Correct by: _____	Stop Sale Issued? _____
Address: _____ City: _____							
ZIP Code: _____		Person in Charge: Heather Leseganich@stjohns.k12.fl.us					
Telephone: (904) 547-3963		PIC Email: _____					
Date (MM/DD/YY) 09/02/2025	Begin Time 10:08 am	End Time 10:49 am	Permit Number 55-48-00028	Position Number 54792			
					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u>		
					Number of Repeat Violations (1-57 R) <u>0</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health							
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices							
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands							
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source							
11	In Compliance	Food obtained from approved source					
12	Not Observed	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	Not Applicable	Shellstock tags & parasite destruction					
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.							
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Safe Food and Water				Proper Use of Utensils			
30	Not Applicable	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	Not Observed	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Permit, Fees, Application; Plans			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Heather Leseganich@stjohns.k12 Date: 09/02/2025			
Inspector (Print & Signature)				Spencer Antos 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: HARTLEY ELEMENTARY SCHOOL					RESULTS: S - Satisfactory		Correct by: 09/26/2025		Stop Sale Issued?
Address: 260 Cacique Dr City: Saint Augustine										
ZIP Code: 32086		Person in Charge: Samantha Jones-mgr								
Telephone:		PIC Email: samantha.jones@stjohns.k12.fl.us								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
09/02/2025	10:50 am	11:26 am	55-48-00013	54792			Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0		Number of Repeat Violations (1-57 R) 0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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GOOD RETAIL PRACTICES

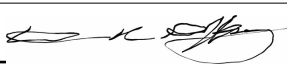
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

IN	OUT	N/A	N/O	COS	R
Protection from Contamination					
15	In Compliance				
16	In Compliance				
17	In Compliance				
Time/Temperature Control for Safety					
18	Not Observed				
19	Not Applicable				
20	Not Observed				
21	Not Observed				
22	In Compliance				
23	In Compliance				
24	In Compliance				
Consumer Advisory					
25	Not Applicable				
Highly Susceptible Populations					
26	In Compliance				
Additives and Toxic Substances					
27	In Compliance				
28	In Compliance				
Approved Procedures					
29	In Compliance				

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

Person in Charge (Print & Signature) _____

Inspector (Print & Signature)  _____

Samantha Jones-mgr **Date:** 09/02/2025

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

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
56. Ventilation & lighting	<p>- Low lighting under the hood and low lighting at food prep tables. Ensure 50FC at food prep areas.</p> <p>64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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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:

Address:

City:

ZIP Code:

Person in Charge: Lisa Kibride

Telephone: (904) 547-3963

PIC Email:

Date (MM/DD/YY)

Begin Time

End Time

Permit Number

Position Number

09/02/2025

11:32 am

11:50 am

55-48-00029

54792

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

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Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status

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

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

GOOD RETAIL PRACTICES

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

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

Person in Charge (Print & Signature)

Lisa Kibride

Date:

09/02/2025

Inspector (Print & Signature)

Darren Guffey

Phone:

(904) 506-6081

Compliance Status

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

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

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

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
47. Food & non-food contact surfaces	Chef knife has tape around the handle and the handle is sticky. Removed from service. Can not be properly sanitized. 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Temperature Observations

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

Inspector Comments: No inspector comments for this inspection.

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

Explanation of Code References

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

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

Food Establishment Inspection Report

		Facility Type: School (9 months or less)				Grade: ____	
		PURPOSE: Routine					
Name of Establishment: PEDRO MENENDEZ HIGH SCHOOL					RESULTS: S - Satisfactory	Correct by: Next Inspection	Stop Sale Issued?
Address: 600 State Road 206 W City: Saint Augustine							
ZIP Code: 32086		Person in Charge: Kathryn Argitis					
Telephone:		PIC Email: kathryn.argitis@stjohns.k12.fl.us					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
10/27/2025	11:50 am	12:15 pm	55-48-00154	54792	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 1 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	Not Observed	Food received at proper temperature					
13	Out of Compliance	Food in good condition, safe, & unadulterated			X		
14	Not Applicable	Shellstock tags & parasite destruction					
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.							
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Safe Food and Water				Proper Use of Utensils			
30	Not Applicable	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Permit, Fees, Application; Plans			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Date: 09/02/2025			
Inspector (Print & Signature)				Phone: (904) 506-6081			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
13. Food in good condition, safe, & unadulterated	One large can had dents on the rim of the can. Removed from service shelf. 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
55. Facilities installed, maintained, & clean	Missing ceiling tiles near the hood. Replace the ceiling tiles.

Temperature Observations

Item/Location	Temperature
No temperature observations for this inspection.	

Inspector Comments: No inspector comments for this inspection.


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

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					Grade: ____	
	PURPOSE: Routine						
Name of Establishment: CREEKSIDE HIGH SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 100 Knights Ln City: Fruit Cove							
ZIP Code: 32259		Person in Charge: Lisa Marino					
Telephone:		PIC Email: lisa.marino@stjohns.k12.fl.us					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
09/03/2025	10:00 am	11:05 am	55-48-00410	54792	Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0 Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training					
2	In Compliance	Certified Manager/Person in Charge Present					
Employee Health				Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting					
4	In Compliance	Proper use of restriction and exclusion					
5	In Compliance	Responding to vomiting & diarrheal events					
Good Hygienic Practices				Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use					
7	In Compliance	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed					
9	In Compliance	No bare hand contact with RTE food					
10	In Compliance	Handwashing sinks, accessible & supplies					
Approved Source				Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source					
12	Not Observed	Food received at proper temperature					
13	In Compliance	Food in good condition, safe, & unadulterated					
14	Not Applicable	Shellstock tags & parasite destruction					
Approved Procedures				Approved Procedures			
15	In Compliance	Food separated & protected; Single-use gloves					
16	In Compliance	Food-contact surfaces; cleaned & sanitized					
17	In Compliance	Proper disposal of unsafe food					
18	In Compliance	Cooking time & temperatures					
19	Not Observed	Reheating procedures for hot holding					
20	Not Observed	Cooling time and temperature					
21	Not Observed	Hot holding temperatures					
22	In Compliance	Cold holding temperatures					
23	In Compliance	Date marking and disposition					
24	In Compliance	Time as PHC; procedures & records					
25	Not Applicable	Advisory for raw/undercooked food					
26	In Compliance	Pasteurized foods used; No prohibited foods					
27	In Compliance	Food additives: approved & properly used					
28	In Compliance	Toxic substances identified, stored, & used					
29	In Compliance	Variance/specialized process/HACCP					
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN OUT N/A N/O COS R				IN OUT N/A N/O COS R			
Safe Food and Water				Proper Use of Utensils			
30	Not Applicable	Pasteurized eggs used when required					
31	In Compliance	Water & ice from approved sources					
32	In Compliance	Variance obtained for special processing					
Food Temperature Control				Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment					
34	In Compliance	Plant food properly cooked for hot holding					
35	In Compliance	Approved thawing methods					
36	In Compliance	Thermometers provided & accurate					
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container					
Prevention of Food Contamination				Physical Facilities			
38	In Compliance	Insects, rodents, & animals not present					
39	In Compliance	No Contamination (preparation, storage, display)					
40	In Compliance	Personal cleanliness					
41	In Compliance	Wiping cloths; properly used & stored					
42	In Compliance	Washing fruits & vegetables					
Person in Charge (Print & Signature)				Date: 09/03/2025			
Inspector (Print & Signature)				Phone: (904) 506-6081			

Temperature Observations

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

Inspector Comments: No violations observed during inspection.


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

Explanation of Code References

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

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.
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Food Establishment Inspection Report

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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)					Grade: ____	
		PURPOSE: Routine						
Name of Establishment:						RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address:								
City:								
ZIP Code:		Person in Charge: R.B. Hunt						
Telephone: (904) 547-3963		PIC Email:						
Date (MM/DD/YY) 09/04/2025	Begin Time 11:45 am	End Time 12:26 pm	Permit Number 55-48-00020	Position Number 54792		Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0		
						Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
<small>Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection</small>								
Compliance Status					Compliance Status			
Supervision					Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training						
2	In Compliance	Certified Manager/Person in Charge Present						
Employee Health								
3	In Compliance	Knowledge, responsibilities and reporting						
4	In Compliance	Proper use of restriction and exclusion						
5	In Compliance	Responding to vomiting & diarrheal events						
Good Hygienic Practices								
6	In Compliance	Proper eating, tasting, drinking, or tobacco use						
7	In Compliance	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands								
8	In Compliance	Hands clean & properly washed						
9	In Compliance	No bare hand contact with RTE food						
10	In Compliance	Handwashing sinks, accessible & supplies						
Approved Source								
11	In Compliance	Food obtained from approved source						
12	In Compliance	Food received at proper temperature						
13	In Compliance	Food in good condition, safe, & unadulterated						
14	In Compliance	Shellstock tags & parasite destruction						
<small>This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.</small>								
GOOD RETAIL PRACTICES								
<small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small>								
Safe Food and Water					Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required						
31	In Compliance	Water & ice from approved sources						
32	In Compliance	Variance obtained for special processing						
Food Temperature Control								
33	In Compliance	Proper cooling methods; adequate equipment						
34	In Compliance	Plant food properly cooked for hot holding						
35	In Compliance	Approved thawing methods						
36	In Compliance	Thermometers provided & accurate						
Food Identification								
37	In Compliance	Food properly labeled; original container						
Prevention of Food Contamination								
38	In Compliance	Insects, rodents, & animals not present						
39	In Compliance	No Contamination (preparation, storage, display)						
40	In Compliance	Personal cleanliness						
41	In Compliance	Wiping cloths; properly used & stored						
42	In Compliance	Washing fruits & vegetables						
Utensils, Equipment and Vending								
43	In Compliance	Utensils: properly stored						
44	In Compliance	Equipment & linens: stored, dried, & handled						
45	In Compliance	Single-use/single-service articles: stored & used						
46	In Compliance	Slash resistant/cloth gloves used properly						
47	In Compliance	Food & non-food contact surfaces						
48	In Compliance	Warewashing: installed, maintained, used; test strips						
49	In Compliance	Non-food contact surfaces clean						
Physical Facilities								
50	In Compliance	Hot & cold water available; under pressure						
51	In Compliance	Plumbing installed; proper backflow devices						
52	In Compliance	Sewage & waste water properly disposed						
53	In Compliance	Toilet facilities: supplied & cleaned						
54	In Compliance	Garbage & refuse disposal						
55	In Compliance	Facilities installed, maintained, & clean						
56	In Compliance	Ventilation & lighting						
57	In Compliance	Permit; Fees; Application; Plans						
Person in Charge (Print & Signature)					Date: 09/04/2025			
Inspector (Print & Signature)					Phone: 904 209-3250			

Temperature Observations

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

Inspector Comments: No violations at time of inspection.


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: PACETTI BAY MIDDLE SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 245 Meadowlark Ln City: Saint Augustine					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32092		Person in Charge: Pacetti Bay Middle								
Telephone:		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
09/04/2025	10:45 am	11:15 am	55-48-00382	3473						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training								
2	In Compliance	Certified Manager/Person in Charge Present								
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
Approved Source					Additives and Toxic Substances					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	In Compliance	Shellstock tags & parasite destruction								
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Safe Food and Water					Proper Use of Utensils					
30	In Compliance	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	In Compliance	Variance obtained for special processing								
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
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36	In Compliance	Thermometers provided & accurate								
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container								
Prevention of Food Contamination					50 <u>In Compliance</u> Hot & cold water available; under pressure					
38	In Compliance	Insects, rodents, & animals not present								
39	In Compliance	No Contamination (preparation, storage, display)								
40	In Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
Person in Charge (Print & Signature)					Pacetti Bay Middle Date: 09/04/2025					
Inspector (Print & Signature)					Jessica Glenn Phone: (904) 506-6120					

Name of Establishment: PACETTI BAY MIDDLE SCHOOL

Record ID: 55-48-00382

Inspection Date: 09/04/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
milk	33.5 °F

Inspector Comments: No violations at time of inspection

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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
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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.
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49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report

		Facility Type: School (9 months or less)					Grade: ____	
		PURPOSE: Routine						
Name of Establishment:						RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address:								
City:								
ZIP Code:		Person in Charge: Durbin Creek						
Telephone: (904) 547-3963		PIC Email:						
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0		
09/05/2025	9:30 am	10:00 am	55-48-00213	54792		Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection								
Compliance Status					Compliance Status			
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R			
Supervision					Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training						
2	In Compliance	Certified Manager/Person in Charge Present						
Employee Health					Time/Temperature Control for Safety			
3	In Compliance	Knowledge, responsibilities and reporting						
4	In Compliance	Proper use of restriction and exclusion						
5	In Compliance	Responding to vomiting & diarrheal events						
Good Hygienic Practices					Consumer Advisory			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use						
7	In Compliance	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands					Highly Susceptible Populations			
8	In Compliance	Hands clean & properly washed						
9	In Compliance	No bare hand contact with RTE food						
10	In Compliance	Handwashing sinks, accessible & supplies						
Approved Source					Additives and Toxic Substances			
11	In Compliance	Food obtained from approved source						
12	In Compliance	Food received at proper temperature						
13	In Compliance	Food in good condition, safe, & unadulterated						
14	In Compliance	Shellstock tags & parasite destruction						
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES								
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R			
Safe Food and Water					Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required						
31	In Compliance	Water & ice from approved sources						
32	In Compliance	Variance obtained for special processing						
Food Temperature Control					Utensils, Equipment and Vending			
33	In Compliance	Proper cooling methods; adequate equipment						
34	In Compliance	Plant food properly cooked for hot holding						
35	In Compliance	Approved thawing methods						
36	In Compliance	Thermometers provided & accurate						
Food Identification					Physical Facilities			
37	In Compliance	Food properly labeled; original container						
Prevention of Food Contamination					Permit, Fees, Application; Plans			
38	In Compliance	Insects, rodents, & animals not present						
39	In Compliance	No Contamination (preparation, storage, display)						
40	In Compliance	Personal cleanliness						
41	In Compliance	Wiping cloths; properly used & stored						
42	In Compliance	Washing fruits & vegetables						
Person in Charge (Print & Signature)					Date: 09/05/2025			
Inspector (Print & Signature)					Phone: 904 209-3250			

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
milk	36 °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)				Grade: ____	
		PURPOSE: Routine					
Name of Establishment: HICKORY CREEK ELEMENTARY SCHOOL					RESULTS: S - Satisfactory	Correct by:	Stop Sale Issued?
Address: 235 Hickory Creek Trl City: Fruit Cove							
ZIP Code: 32259		Person in Charge: Cynthia Murrell					
Telephone:		PIC Email: Cynthia.h.murrell@stjohns.k12.fl.us					
Date (MM/DD/YY) 09/05/2025	Begin Time 9:00 am	End Time 9:52 am	Permit Number 55-48-00233	Position Number 54792			
					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0		
					Number of Repeat Violations (1-57 R) 0		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection							
Compliance Status				Compliance Status			
Supervision				Protection from Contamination			
1	In Compliance	Demonstration of Knowledge/Training		15	In Compliance	Food separated & protected; Single-use gloves	
2	In Compliance	Certified Manager/Person in Charge Present		16	In Compliance	Food-contact surfaces; cleaned & sanitized	
Employee Health				17	In Compliance	Proper disposal of unsafe food	
3	In Compliance	Knowledge, responsibilities and reporting		Time/Temperature Control for Safety			
4	In Compliance	Proper use of restriction and exclusion		18	In Compliance	Cooking time & temperatures	
5	In Compliance	Responding to vomiting & diarrheal events		19	In Compliance	Reheating procedures for hot holding	
Good Hygienic Practices				20	In Compliance	Cooling time and temperature	
6	In Compliance	Proper eating, tasting, drinking, or tobacco use		21	In Compliance	Hot holding temperatures	
7	In Compliance	No discharge from eyes, nose, and mouth		22	In Compliance	Cold holding temperatures	
Preventing Contamination by Hands				23	In Compliance	Date marking and disposition	
8	In Compliance	Hands clean & properly washed		24	In Compliance	Time as PHC; procedures & records	
9	In Compliance	No bare hand contact with RTE food		Consumer Advisory			
10	In Compliance	Handwashing sinks, accessible & supplies		25	In Compliance	Advisory for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In Compliance	Food obtained from approved source		26	In Compliance	Pasteurized foods used; No prohibited foods	
12	In Compliance	Food received at proper temperature		Additives and Toxic Substances			
13	In Compliance	Food in good condition, safe, & unadulterated		27	In Compliance	Food additives: approved & properly used	
14	In Compliance	Shellstock tags & parasite destruction		28	In Compliance	Toxic substances identified, stored, & used	
Approved Procedures				Approved Procedures			
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.				29	In Compliance	Variance/specialized process/HACCP	
GOOD RETAIL PRACTICES				Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Safe Food and Water				Proper Use of Utensils			
30	In Compliance	Pasteurized eggs used when required		43	In Compliance	Utensils: properly stored	
31	In Compliance	Water & ice from approved sources		44	In Compliance	Equipment & linens: stored, dried, & handled	
32	In Compliance	Variance obtained for special processing		45	In Compliance	Single-use/single-service articles: stored & used	
Food Temperature Control				46	In Compliance	Slash resistant/cloth gloves used properly	
33	In Compliance	Proper cooling methods; adequate equipment		Utensils, Equipment and Vending			
34	In Compliance	Plant food properly cooked for hot holding		47	In Compliance	Food & non-food contact surfaces	
35	In Compliance	Approved thawing methods		48	In Compliance	Warewashing: installed, maintained, used; test strips	
36	In Compliance	Thermometers provided & accurate		49	In Compliance	Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	In Compliance	Food properly labeled; original container		50	In Compliance	Hot & cold water available; under pressure	
Prevention of Food Contamination				51	In Compliance	Plumbing installed; proper backflow devices	
38	In Compliance	Insects, rodents, & animals not present		52	In Compliance	Sewage & waste water properly disposed	
39	In Compliance	No Contamination (preparation, storage, display)		53	In Compliance	Toilet facilities: supplied & cleaned	
40	In Compliance	Personal cleanliness		54	In Compliance	Garbage & refuse disposal	
41	In Compliance	Wiping cloths; properly used & stored		55	In Compliance	Facilities installed, maintained, & clean	
42	In Compliance	Washing fruits & vegetables		56	In Compliance	Ventilation & lighting	
				57	In Compliance	Permit; Fees; Application; Plans	
Person in Charge (Print & Signature)				Date: 09/05/2025			
Inspector (Print & Signature)				Phone: (904) 506-6081			

Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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

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28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
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32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
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43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
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53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.

Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

Grade: _____

Name of Establishment: SWITZERLAND POINT MIDDLE SCHOOL

Address: 777 Greenbriar Rd

City: Fruit Cove

ZIP Code: 32259

Person in Charge: Theresa Smith

Telephone:

PIC Email: teresa.smith@stjohns.k12.fl.us

Date (MM/DD/YY)

Begin Time

End Time

Permit Number

Position Number

09/05/2025

10:11 am

10:11 am

55-48-00023

54792

RESULTS:

S - Satisfactory

Correct by:

Stop Sale Issued?

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

Number of Repeat Violations (1-57 R) 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

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

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

GOOD RETAIL PRACTICES

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

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

Person in Charge (Print & Signature)

Theresa Smith

Date:

09/05/2025

Inspector (Print & Signature)

Darren Guffey

Phone:

(904) 506-6081

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

Temperature Observations

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

Inspector Comments: No violations observed during inspection.


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: CUNNINGHAM CREEK ELEMENTARY SCHOOL					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address: 1205 Roberts Rd City: Jacksonville					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>					
ZIP Code: 32259		Person in Charge: Lynn Hutzel								
Telephone:		PIC Email: lynn.m.hutzel@stjohn.k12.fl.us								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
09/05/2025	10:30 am	4:38 pm	55-48-00030	54792						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
Employee Health					17	In Compliance	Proper disposal of unsafe food			
3	In Compliance	Knowledge, responsibilities and reporting			Time/Temperature Control for Safety					
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures			
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding			
Good Hygienic Practices					20	In Compliance	Cooling time and temperature			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	In Compliance	Hot holding temperatures			
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
Preventing Contamination by Hands					23	In Compliance	Date marking and disposition			
8	In Compliance	Hands clean & properly washed			24	In Compliance	Time as PHC; procedures & records			
9	In Compliance	No bare hand contact with RTE food			Consumer Advisory					
10	In Compliance	Handwashing sinks, accessible & supplies			25	In Compliance	Advisory for raw/undercooked food			
Approved Source					Highly Susceptible Populations					
11	In Compliance	Food obtained from approved source			26	In Compliance	Pasteurized foods used; No prohibited foods			
12	In Compliance	Food received at proper temperature			Additives and Toxic Substances					
13	In Compliance	Food in good condition, safe, & unadulterated			27	In Compliance	Food additives: approved & properly used			
14	In Compliance	Shellstock tags & parasite destruction			28	In Compliance	Toxic substances identified, stored, & used			
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Approved Procedures					
29	In Compliance	Variance/specialized process/HACCP			Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Safe Food and Water					Proper Use of Utensils					
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
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35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
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Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
Prevention of Food Contamination					51	In Compliance	Plumbing installed; proper backflow devices			
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40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal			
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean			
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
Person in Charge (Print & Signature)					Lynn Hutzel Date: 09/05/2025					
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.


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

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment:					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address:					City:			Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>		
ZIP Code:		Person in Charge: Teresa Spengler-Butrimas								
Telephone: (904) 547-3963		PIC Email:								
Date (MM/DD/YY)		Begin Time		End Time				Permit Number		Position Number
09/05/2025		11:11 am		11:45 am		55-48-00031		54792		

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

Compliance Status				
IN	OUT	N/A	N/O	COS R
Supervision				
1	<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.

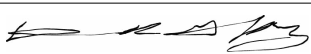
Compliance Status				
IN	OUT	N/A	N/O	COS R
Protection from Contamination				
15	<u>In Compliance</u>			Food separated & protected; Single-use gloves
16	<u>In Compliance</u>			Food-contact surfaces; cleaned & sanitized
17	<u>In Compliance</u>			Proper disposal of unsafe food
Time/Temperature Control for 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) _____ Inspector (Print & Signature) 	Teresa Spengler-Butrimas Date: 09/05/2025 Darren Guffey Phone: 904 506-6081
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Temperature Observations

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

Inspector Comments: No violations observed during inspection.

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

Explanation of Code References

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

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

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00014
Name of Facility: KETTERLINUS ELEMENTARY SCHOOL
Address: 67 ORANGE Street
City, Zip: Saint Augustine 32084

Type: School (9 months or less)
Owner: KETTERLINUS ELEMENTARY SCHOOL
Person In Charge: KETTERLINUS ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:27 AM
Inspection Date: 9/8/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:45 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
- ☒ 31. Water & ice from approved source
- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.

Email Address(es): john.harpst@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/9/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00011
Name of Facility: CROOKSHANK ELEMENTARY SCHOOL
Address: 1455 N WHITNEY Street
City, Zip: Saint Augustine 32084

Type: School (9 months or less)
Owner: CROOKSHANK ELEMENTARY SCHOOL
Person In Charge: CROOKSHANK ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:45 AM
Inspection Date: 9/8/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:15 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
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PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
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- IN 20. Cooling time and temperature
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- IN 22. Cold holding temperatures
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CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
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- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

no violations at time of inspection.

Email Address(es): desiree.d.pacetti@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/9/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00027
Name of Facility: RAWLINGS ELEMENTARY SCHOOL
Address: 610 AIA N
City, Zip: Ponte Vedra 32082

Type: School (9 months or less)
Owner: RAWLINGS ELEMENTARY SCHOOL
Person In Charge: RAWLINGS ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 10:15 AM
Inspection Date: 9/8/2025 Number of Repeat Violations (1-57 R): 0 End Time: 10:45 AM
Correct By: None Facility Grade: N/A
Re-Inspection Date: None Stop Sale: No

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FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
IN 4. Proper use of restriction and exclusion
IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
IN 9. No bare hand contact with RTE food
IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
NO 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): rebecca.anderson@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/8/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00017
Name of Facility: PONTE VEDRA-PALM VALLEY ELEMMENTARY SCHOOL
Address: 630 AIA N
City, Zip: Ponte Vedra Beach 32082

Type: School (9 months or less)
Owner: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL
Person In Charge: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:45 AM
Inspection Date: 9/8/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:08 AM
Correct By: None	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature

- IN 21. Hot holding temperatures

- IN 22. Cold holding temperatures

- IN 23. Date marking and disposition

- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00017 PONTE VEDRA-PALM VALLEY ELEMMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NA** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): rebecca.anderson@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/8/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

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

Type: School (9 months or less)
Owner: OSCEOLA ELEMENTARY SCHOOL
Person In Charge: OSCEOLA ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:20 AM
Inspection Date: 9/8/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00026 OSCEOLA ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

no violations at time of inspection.

Email Address(es): michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;
mary.grasso@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/9/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

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

Type: School (9 months or less)
Owner: SEBASTIAN MIDDLE SCHOOL
Person In Charge: SEBASTIAN MIDDLE SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:50 AM
Inspection Date: 9/9/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:15 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00024 SEBASTIAN MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- IN** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations

Email Address(es): jennifer.tedder@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
Ethan.Gumble@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/9/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00021
Name of Facility: WEBSTER ELEMENTARY SCHOOL
Address: 420 N ORANGE Street
City, Zip: Saint Augustine 32084

Type: School (9 months or less)
Owner: WEBSTER ELEMENTARY SCHOOL
Person In Charge: WEBSTER ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 9/9/2025
Correct By: None
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:50 AM
End Time: 11:15 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #48. Ware washing: installed, maintained, & used; test strips
3 compartment sink sanitizer out, corrected on site.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

General Comments

No General Comments Available

Email Address(es): sandra.long@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/9/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00025
Name of Facility: Landrum Middle School
Address: 230 LANDRUM Lane
City, Zip: Ponte Vedra Beach 32082

Type: School (9 months or less)
Owner: landrum Middle School
Person In Charge: LANDRUM MIDDLE SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:22 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NO** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): michael.howell@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00032
Name of Facility: OCEAN PALMS ELEMENTARY SCHOOL
Address: 355 LANDRUM Lane
City, Zip: Ponte Vedra 32082

Type: School (9 months or less)
Owner: OCEAN PALMS ELEMENTARY SCHOOL
Person In Charge: OCEAN PALMS ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:00 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 1	End Time: 11:16 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
NO 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
OUT 56. Ventilation & lighting (**R**)
IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #56. Ventilation & lighting

///Repeat/Low lighting in the walk in refrigerator (4FC). Ensure 20FC in the walk in refrigerator.

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

General Comments

No General Comments Available

Email Address(es): latrecia.williams@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-1552604
Name of Facility: VALLEY RIDGE ACADEMY
Address: 105 GREENLEAF Drive
City, Zip: Ponte Vedra 32081

Type: School (9 months or less)
Owner: ST JOHNS COUNTY SCHOOL DISTRICT
Person In Charge: ST JOHNS COUNTY SCHOOL DISTRICT Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:15 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:43 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NO** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- NO** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): daisy.morales@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00409
Name of Facility: PONTE VEDRA HIGH SCHOOL
Address: 460 DAVIS PARK Road
City, Zip: Ponte Vedra 32081

Type: School (9 months or less)
Owner: PONTE VEDRA HIGH SCHOOL
Person In Charge: PONTE VEDRA HIGH SCHOOL
PIC Email: Phone: (904) 547-3963

Inspection Information

Purpose: Routine
Inspection Date: 9/15/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:30 AM
End Time: 10:07 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present
- EMPLOYEE HEALTH**
- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00409 PONTE VEDRA HIGH SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.
Note: Run all the faucets to clear the rust from the water lines over the summer.

Email Address(es): jill.franzoi@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-1814892
Name of Facility: Picolata Crossing Elementary
Address: 2675 pacetti Road
City, Zip: Saint Augustine 32092

Type: School (9 months or less)
Owner: St. Johns County School District
Person In Charge: St. Johns County School District Phone: (904) 547-8932
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 9/15/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:15 AM
End Time: 11:30 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
- ☒ 31. Water & ice from approved source
- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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

Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.

Email Address(es): Michael.Holmes@stjohns.k12.fl.us;
cheri.szymanski@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00382
Name of Facility: PACETTI BAY MIDDLE SCHOOL
Address: 245 MEADOWLARK Lane
City, Zip: Saint Augustine 32092

Type: School (9 months or less)
Owner: PACETTI BAY MIDDLE SCHOOL
Person In Charge: PACETTI BAY MIDDLE SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:15 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:30 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00382 PACETTI BAY MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
- ☒ 31. Water & ice from approved source
- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

no violations at time of inspection.

Email Address(es): elymar.pratoarteaga@stjohns.k12.fl.us;
Michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/15/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00027
Name of Facility: RAWLINGS ELEMENTARY SCHOOL
Address: 610 AIA N
City, Zip: Ponte Vedra 32082

Type: School (9 months or less)
Owner: RAWLINGS ELEMENTARY SCHOOL
Person In Charge: RAWLINGS ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:20 AM
Inspection Date: 9/16/2025	Number of Repeat Violations (1-57 R): 0	End Time: 09:50 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00027 RAWLINGS ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): rebecca.anderson@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/16/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00017
Name of Facility: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL
Address: 630 AIA N
City, Zip: Ponte Vedra Beach 32082

Type: School (9 months or less)
Owner: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL
Person In Charge: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:55 AM
Inspection Date: 9/16/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:10 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature

- IN 21. Hot holding temperatures

- IN 22. Cold holding temperatures

- IN 23. Date marking and disposition

- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used

- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00017 PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods

- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NA** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): rebecca.anderson@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us;

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/16/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00408
Name of Facility: LIBERTY PINES ACADEMY
Address: 10901 RUSSELL SAMPSON Road
City, Zip: Fruit Cove 32259

Type: School (9 months or less)
Owner: LIBERTY PINES ACADEMY
Person In Charge: LIBERTY PINES ACADEMY
PIC Email: Phone: (904) 547-3963

Inspection Information

Purpose: Routine
Inspection Date: 9/17/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:45 AM
End Time: 11:00 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00408 LIBERTY PINES ACADEMY

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- IN** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- NO** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): amanda.swartz@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/17/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00410
Name of Facility: CREEKSIDE HIGH SCHOOL
Address: 100 KNIGHTS Lane
City, Zip: Fruit Cove 32259

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

Phone: (904) 547-3963

Inspection Information

Purpose: Routine
Inspection Date: 9/17/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:15 AM
End Time: 11:37 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- OUT** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00410 CREEKSIDE HIGH SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- NO 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- NO 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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

Violations Comments

Violation #13. Food in good condition, safe, & unadulterated

Ice in the kitchen has dirty water dripping into the ice. Stop Use on the ice machine.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #15. Food separated & protected; Single-use gloves

Ice machine had dirty water dripping into the ice machine onto the ice. Stop Use order. Do not use the ice machine for food service. Apparently, the condenser is leaking on top and puddling and dripping into the ice.

CODE REFERENCE: 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. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

General Comments

Note: The ice machine was taken off line. Stop-Use Notice for Serial 110670769 ice machine.

Email Address(es): Lisa.Marino@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00410 CREEKSIDE HIGH SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/17/2025

Inspector Signature:

A handwritten signature in black ink, appearing to be "D. Guffey".

Client Signature:

A handwritten signature in black ink, appearing to be "J. H. H.".

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

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

Type: School (9 months or less)
Owner: SOUTH WOODS ELEMENTARY
Person In Charge: SOUTH WOODS ELEMENTARY
PIC Email: Phone: (904) 547-3963

Inspection Information

Purpose: Routine
Inspection Date: 9/17/2025
Correct By: None
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:40 AM
End Time: 11:15 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00234 SOUTH WOODS ELEMENTARY

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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

Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.


Email Address(es): jamie.burnett@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/17/2025

Inspector Signature:

Client Signature:

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment:					RESULTS: S - Satisfactory		Correct by:		Stop Sale Issued?
Address:					City:			Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>		
ZIP Code:		Person in Charge: Liberty Pines								
Telephone: (904) 547-3963		PIC Email:								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
09/05/2025	9:09 am	9:30 am	55-48-00408	54792						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O					IN OUT N/A N/O					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training			15	In Compliance	Food separated & protected; Single-use gloves			
2	In Compliance	Certified Manager/Person in Charge Present			16	In Compliance	Food-contact surfaces; cleaned & sanitized			
Employee Health					17	In Compliance	Proper disposal of unsafe food			
3	In Compliance	Knowledge, responsibilities and reporting			Time/Temperature Control for Safety					
4	In Compliance	Proper use of restriction and exclusion			18	In Compliance	Cooking time & temperatures			
5	In Compliance	Responding to vomiting & diarrheal events			19	In Compliance	Reheating procedures for hot holding			
Good Hygienic Practices					20	In Compliance	Cooling time and temperature			
6	In Compliance	Proper eating, tasting, drinking, or tobacco use			21	In Compliance	Hot holding temperatures			
7	In Compliance	No discharge from eyes, nose, and mouth			22	In Compliance	Cold holding temperatures			
Preventing Contamination by Hands					23	In Compliance	Date marking and disposition			
8	In Compliance	Hands clean & properly washed			24	In Compliance	Time as PHC; procedures & records			
9	In Compliance	No bare hand contact with RTE food			Consumer Advisory					
10	In Compliance	Handwashing sinks, accessible & supplies			25	In Compliance	Advisory for raw/undercooked food			
Approved Source					Highly Susceptible Populations					
11	In Compliance	Food obtained from approved source			26	In Compliance	Pasteurized foods used; No prohibited foods			
12	In Compliance	Food received at proper temperature			Additives and Toxic Substances					
13	In Compliance	Food in good condition, safe, & unadulterated			27	In Compliance	Food additives: approved & properly used			
14	In Compliance	Shellstock tags & parasite destruction			28	In Compliance	Toxic substances identified, stored, & used			
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.					Approved Procedures					
					29	In Compliance	Variance/specialized process/HACCP			
					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O					IN OUT N/A N/O					
Safe Food and Water					Proper Use of Utensils					
30	In Compliance	Pasteurized eggs used when required			43	In Compliance	Utensils: properly stored			
31	In Compliance	Water & ice from approved sources			44	In Compliance	Equipment & linens: stored, dried, & handled			
32	In Compliance	Variance obtained for special processing			45	In Compliance	Single-use/single-service articles: stored & used			
Food Temperature Control					46	In Compliance	Slash resistant/cloth gloves used properly			
33	In Compliance	Proper cooling methods; adequate equipment			Utensils, Equipment and Vending					
34	In Compliance	Plant food properly cooked for hot holding			47	In Compliance	Food & non-food contact surfaces			
35	In Compliance	Approved thawing methods			48	In Compliance	Warewashing: installed, maintained, used; test strips			
36	In Compliance	Thermometers provided & accurate			49	In Compliance	Non-food contact surfaces clean			
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container			50	In Compliance	Hot & cold water available; under pressure			
Prevention of Food Contamination					51	In Compliance	Plumbing installed; proper backflow devices			
38	In Compliance	Insects, rodents, & animals not present			52	In Compliance	Sewage & waste water properly disposed			
39	In Compliance	No Contamination (preparation, storage, display)			53	In Compliance	Toilet facilities: supplied & cleaned			
40	In Compliance	Personal cleanliness			54	In Compliance	Garbage & refuse disposal			
41	In Compliance	Wiping cloths; properly used & stored			55	In Compliance	Facilities installed, maintained, & clean			
42	In Compliance	Washing fruits & vegetables			56	In Compliance	Ventilation & lighting			
					57	In Compliance	Permit; Fees; Application; Plans			
Person in Charge (Print & Signature)					Liberty Pines					
Inspector (Print & Signature)					Jessica Glenn					
CLIENT NOT AVAILABLE TO SIGN					Date: 09/05/2025					
(Signature)					Phone: 904 209-3250					

Temperature Observations

<u>Item/Location</u>	<u>Temperature</u>
milk	39 °F

Inspector Comments: Violations from previous inspection has been corrected on 5-6-2025

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.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-1552611
Name of Facility: PATRIOT OAKS ACADEMY
Address: 475 LONGLEAF PINE Parkway
City, Zip: Saint Johns 32259

Type: School (9 months or less)
Owner: ST JOHNS COUNTY SCHOOL DISTRICT
Person In Charge: ST JOHNS COUNTY SCHOOL DISTRICT Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:00 AM
Inspection Date: 9/17/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:29 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- OUT 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated

- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-1552611 PATRIOT OAKS ACADEMY

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods

- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored (**COS**)
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Hot water to the hand sink near manager office was 80F degrees. Ran the hot water for several minutes and 80F degrees. Maintain 100F degrees or higher for hot water.

CODE REFERENCE: 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.

General Comments

No General Comments Available

Email Address(es): jessica.peto@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/17/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00233
Name of Facility: HICKORY CREEK ELEMENTARY SCHOOL
Address: 235 Hickory Creek Trail
City, Zip: Fruit Cove 32259

Type: School (9 months or less)
Owner: HICKORY CREEK ELEMENTARY
Person In Charge: HICKORY CREEK ELEMENTARY Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:20 AM
Inspection Date: 9/22/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:49 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): cynthia.h.murrell@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/22/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00232
Name of Facility: TIMBERLIN CREEK ELEMENTARY
Address: 555 Pine Tree Lane
City, Zip: St Augustine 32092

Type: School (9 months or less)
Owner: TIMBERLIN CREEK ELEMENTARY
Person In Charge: TIMBERLIN CREEK ELEMENTARY Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:14 AM
Inspection Date: 9/22/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:36 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
- ☒ 31. Water & ice from approved source
- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.

Email Address(es): jill.a.scaraangella@stjohns.k12.fl.us;

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/22/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00190
Name of Facility: FRUIT COVE MIDDLE SCHOOL
Address: 3180 RACE TRACK Road
City, Zip: Jacksonville 32259

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

Phone: (904) 547-3963

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:45 AM
Inspection Date: 9/24/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:12 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00190 FRUIT COVE MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
NO 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
NO 54. Garbage & refuse disposal
OUT 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #55. Facilities installed, maintained, & clean

1) Ceiling tile missing in dish wash area where the dishmachine vent was. Install ceiling tile over opening.

2) Ceiling tile in the laundry room has a water stained tile. Replace ceiling tile.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments

No General Comments Available

Email Address(es): diana.lakoskey@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/24/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00190 FRUIT COVE MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00030
Name of Facility: CUNNINGHAM CREEK ELEMENTARY SCHOOL
Address: 1205 ROBERTS Road
City, Zip: Jacksonville 32259

Type: School (9 months or less)
Owner: CUNNINGHAM CREEK ELEMENTARY SCHOOL
Person In Charge: CUNNINGHAM CREEK ELEMENTARY SCHOOL
PIC Email: Phone: (904) 547-3963

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 01:20 PM
Inspection Date: 9/26/2025	Number of Repeat Violations (1-57 R): 0	End Time: 01:35 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00030 CUNNINGHAM CREEK ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- IN** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- NO** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): lynn.m.hutzel@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/26/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00031
Name of Facility: JULINGTON CREEK ELEMENTARY SCHOOL
Address: 2316 RACE TRACK Road
City, Zip: Fruit Cove 32259

Type: School (9 months or less)
Owner: JULINGTON CREEK ELEMENTARY SCHOOL
Person In Charge: JULINGTON CREEK ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:30 AM
Inspection Date: 9/26/2025	Number of Repeat Violations (1-57 R): 0	End Time: 09:55 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NA** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NO** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00031 JULINGTON CREEK ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations observed during inspection.

Email Address(es): Teresa.A.Spengler-Butrimas@stJohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/26/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00016
Name of Facility: MURRAY MIDDLE SCHOOL
Address: 150 N HOLMES Boulevard
City, Zip: Saint Augustine 32084

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

Phone: (904) 547-3963

Inspection Information

Purpose: Routine
Inspection Date: 9/30/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:15 AM
End Time: 09:40 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- NO** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00016 MURRAY MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- NO** 54. Garbage & refuse disposal
- OUT** 55. Facilities installed, maintained, & clean
- OUT** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #55. Facilities installed, maintained, & clean

The ceiling tiles above the service line have black dust around the HVAC vent. Replace or clean the ceiling tiles and Vent cover.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Violation #56. Ventilation & lighting

Low lighting under the hood. Maintain 50FC under the hood.

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

General Comments

No General Comments Available

Email Address(es): rhonda.ponce@stjohns.k12.fl.us;
Michael.Holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Darren Guffey (54792)
Inspector Contact Number: Work: (904) 506-6081 ex. 6124
Print Client Name:
Date: 9/30/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

55-48-00016 MURRAY MIDDLE SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00232
Name of Facility: TIMBERLIN CREEK ELEMENTARY
Address: 555 Pine Tree Lane
City, Zip: St Augustine 32092

Type: School (9 months or less)
Owner: TIMBERLIN CREEK ELEMENTARY
Person In Charge: TIMBERLIN CREEK ELEMENTARY Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:55 AM
Inspection Date: 9/30/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:20 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
- ☒ 31. Water & ice from approved source
- ☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
- ☒ 39. No Contamination (preparation, storage, display)
- ☒ 40. Personal cleanliness
- ☒ 41. Wiping cloths: properly used & stored
- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations at time of inspection.

Email Address(es): jill.a.scarangella@stjohns.k12.fl.us;

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/30/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00015
Name of Facility: MILL CREEK ELEMENTARY SCHOOL
Address: 3720 INTERNATIONAL GOLF Parkway
City, Zip: Saint Augustine 32092

Type: School (9 months or less)
Owner: MILL CREEK ELEMENTARY SCHOOL
Person In Charge: MILL CREEK ELEMENTARY SCHOOL Phone: (904) 547-3963
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:30 AM
Inspection Date: 9/30/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:00 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
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UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

General Comments

No violations

Email Address(es): caroline.russ@stjohns.k12.fl.us;
michael.holmes@stjohns.k12.fl.us;
ethan.gumble@stjohns.k12.fl.us

Inspection Conducted By: Jessica Glenn (3473)
Inspector Contact Number: Work: (904) 506-6120 ex.
Print Client Name:
Date: 9/30/2025

Inspector Signature:

Client Signature: