

# 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:						
ZIP Code:	Person in Charge: Heather Leseganich@stjohns.k12.fl.us					
Telephone: (904) 547-3963	PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number		
09/02/2025	10:08 am	10:49 am	55-48-00028	54792		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos   R		Compliance Status		IN OUT N/A N/O		cos   R																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
4	<u>In Compliance</u>	Proper use of restriction and exclusion					<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures			7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>Not Applicable</u>	Reheating procedures for hot holding			<b>Preventing Contamination by Hands</b>												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>Not Observed</u>	Cooling time and temperature			9	<u>In Compliance</u>	No bare hand contact with RTE food					10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					21	<u>Not Observed</u>	Hot holding temperatures			<b>Approved Source</b>												11	<u>In Compliance</u>	Food obtained from approved source					12	<u>Not Observed</u>	Food received at proper temperature					22	<u>In Compliance</u>	Cold holding temperatures			13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					14	<u>Not Applicable</u>	Shellstock tags & parasite destruction					23	<u>In Compliance</u>	Date marking and disposition			15	<u>In Compliance</u>	Food obtained from approved source					16	<u>Not Observed</u>	Food received at proper temperature					17	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					18	<u>In Compliance</u>	Shellstock tags & parasite destruction					<b>Consumer Advisory</b>												19	<u>Not Applicable</u>	Food obtained from approved source					20	<u>Not Observed</u>	Food received at proper temperature					21	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					22	<u>In Compliance</u>	Shellstock tags & parasite destruction					<b>Highly Susceptible Populations</b>												23	<u>In Compliance</u>	Food obtained from approved source					24	<u>In Compliance</u>	Food received at proper temperature					25	<u>Not Applicable</u>	Food in good condition, safe, & unadulterated					<b>Additives and Toxic Substances</b>												26	<u>In Compliance</u>	Shellstock tags & parasite destruction					27	<u>In Compliance</u>	Food obtained from approved source					28	<u>In Compliance</u>	Food received at proper temperature					<b>Approved Procedures</b>												29	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					<b>GOOD RETAIL PRACTICES</b>												Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												IN OUT N/A N/O		cos   R		IN OUT N/A N/O		cos   R		<b>Safe Food and Water</b>												30	<u>Not Applicable</u>	Pasteurized eggs used when required					31	<u>In Compliance</u>	Water & ice from approved sources					32	<u>In Compliance</u>	Variance obtained for special processing					<b>Food Temperature Control</b>												33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					34	<u>Not Observed</u>	Plant food properly cooked for hot holding					35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					<b>Food Identification</b>												37	<u>In Compliance</u>	Food properly labeled; original container					<b>Prevention of Food Contamination</b>												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					<b>Physical Facilities</b>												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				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			
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Person in Charge (Print & Signature)

Inspector (Print & Signature) 

Heather Leseganich@stjohns.k12 Date: 09/02/2025

Spencer Antos

Phone: 904 209-3250

Name of Establishment:

Record ID: 55-48-00028

Inspection Date: 09/02/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

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**Temperature Observations**

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

**Inspector Comments:** No violations observed during inspection.

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

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

Name of Establishment: 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		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status							
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
<b>Supervision</b>									
1	<u>In Compliance</u>	Demonstration of Knowledge/Training							
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present							
<b>Employee Health</b>									
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting							
4	<u>In Compliance</u>	Proper use of restriction and exclusion							
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events							
<b>Good Hygienic Practices</b>									
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use							
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth							
<b>Preventing Contamination by Hands</b>									
8	<u>In Compliance</u>	Hands clean & properly washed							
9	<u>In Compliance</u>	No bare hand contact with RTE food							
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies							
<b>Approved Source</b>									
11	<u>In Compliance</u>	Food obtained from approved source							
12	<u>Not Observed</u>	Food received at proper temperature							
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated							
14	<u>Not Applicable</u>	Shellstock tags & parasite destruction							
<p>This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.</p>									
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	NO	IN	OUT	N/A	NO	COS	R
<b>Safe Food and Water</b>									
30	<u>Not Applicable</u>	Pasteurized eggs used when required							
31	<u>In Compliance</u>	Water & ice from approved sources							
32	<u>In Compliance</u>	Variance obtained for special processing							
<b>Food Temperature Control</b>									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment							
34	<u>Not Observed</u>	Plant food properly cooked for hot holding							
35	<u>Not Observed</u>	Approved thawing methods							
36	<u>In Compliance</u>	Thermometers provided & accurate							
<b>Food Identification</b>									
37	<u>In Compliance</u>	Food properly labeled; original container							
<b>Prevention of Food Contamination</b>									
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							
<b>Physical Facilities</b>									
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>Out of Compliance</u>	Ventilation & lighting							
57	<u>In Compliance</u>	Permit; Fees; Application; Plans							

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 &amp; lighting

- Low lighting under the hood and low lighting at food prep tables. Ensure 50FC at food prep areas.

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.

## Temperature Observations

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

**Inspector Comments:** No inspector comments for this inspection.

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

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

Name of Establishment:					RESULTS: S - Satisfactory	Correct by: Next Inspection	Stop Sale Issued?
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			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos   R		Compliance Status		IN OUT N/A N/O		cos   R																																																																																																																																																																																																																																	
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1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																																		
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																		
<b>Employee Health</b>																																																																																																																																																																																																																																											
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																																		
4	<u>In Compliance</u>	Proper use of restriction and exclusion					<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																				
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## GOOD RETAIL PRACTICES

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

IN OUT N/A N/O		cos   R		IN OUT N/A N/O		cos   R																																																																																																																																																																																																																									
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31	<u>In Compliance</u>	Water & ice from approved sources					32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			<b>Food Temperature Control</b>								45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					<b>Utensils, Equipment and Vending</b>												35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					47	<u>Out of Compliance</u>	Food & non-food contact surfaces					<b>Food Identification</b>								48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					37	<u>In Compliance</u>	Food properly labeled; original container					<b>Prevention of Food Contamination</b>								49	<u>In Compliance</u>	Non-food contact surfaces clean					38	<u>In Compliance</u>	Insects, rodents, & animals not present					50	<u>In Compliance</u>	Hot & cold water available; under pressure					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					51	<u>In Compliance</u>	Plumbing installed; proper backflow devices					40	<u>In Compliance</u>	Personal cleanliness					52	<u>In Compliance</u>	Sewage & waste water properly disposed					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					42	<u>In Compliance</u>	Washing fruits & vegetables					54	<u>In Compliance</u>	Garbage & refuse disposal					<b>Physical Facilities</b>								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				
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Person in Charge (Print & Signature)

Lisa Kibride

Date: 09/02/2025

Inspector (Print & Signature)

Darren Guffey

Phone: (904) 506-6081

Name of Establishment:

Record ID: 55-48-00029

Inspection Date: 09/02/2025

**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)

PURPOSE: Routine

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

Name of Establishment: PEDRO MENENDEZ HIGH SCHOOL  
 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

**RESULTS:**  
 S - Satisfactory  
 Correct by: Next Inspection  
 Stop Sale Issued?  
 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

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

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

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

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

### Compliance Status

		IN	OUT	N/A	NO		COS	R
<b>Protection from Contamination</b>								
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						
<b>Time/Temperature Control for Safety</b>								
18	<u>Not Observed</u>	Cooking time & temperatures						
19	<u>Not Observed</u>	Reheating procedures for hot holding						
20	<u>Not Observed</u>	Cooling time and temperature						
21	<u>Not Observed</u>	Hot holding temperatures						
22	<u>In Compliance</u>	Cold holding temperatures						
23	<u>In Compliance</u>	Date marking and disposition						
24	<u>In Compliance</u>	Time as PHC; procedures & records						
<b>Consumer Advisory</b>								
25	<u>Not Applicable</u>	Advisory for raw/undercooked food						
<b>Highly Susceptible Populations</b>								
26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods						
<b>Additives and Toxic Substances</b>								
27	<u>In Compliance</u>	Food additives: approved & properly used						
28	<u>In Compliance</u>	Toxic substances identified, stored, & used						
<b>Approved Procedures</b>								
29	<u>In Compliance</u>	Variance/specialized process/HACCP						
Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.								

## GOOD RETAIL PRACTICES

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

		IN	OUT	N/A	NO		COS	R
<b>Safe Food and Water</b>								
30	<u>Not Applicable</u>	Pasteurized eggs used when required						
31	<u>In Compliance</u>	Water & ice from approved sources						
32	<u>In Compliance</u>	Variance obtained for special processing						
<b>Food Temperature Control</b>								
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment						
34	<u>In Compliance</u>	Plant food properly cooked for hot holding						
35	<u>In Compliance</u>	Approved thawing methods						
36	<u>In Compliance</u>	Thermometers provided & accurate						
<b>Food Identification</b>								
37	<u>In Compliance</u>	Food properly labeled; original container						
<b>Prevention of Food Contamination</b>								
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	NO		COS	R
<b>Proper Use of Utensils</b>								
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						
<b>Utensils, Equipment and Vending</b>								
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						
<b>Physical Facilities</b>								
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>Out of 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)

Kathryn Argitis

Date: 09/02/2025

Inspector (Print & Signature)

Darren Guffey

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**

<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.
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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: CREEKSIDER 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	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos   R		Compliance Status		IN OUT N/A N/O		cos   R							
<b>Supervision</b>																	
1	<u>In Compliance</u>	Demonstration of Knowledge/Training				15	<u>In Compliance</u>	Food separated & protected; Single-use gloves									
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present				16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized									
<b>Employee Health</b>																	
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting				17	<u>In Compliance</u>	Proper disposal of unsafe food									
4	<u>In Compliance</u>	Proper use of restriction and exclusion				<b>Time/Temperature Control for Safety</b>											
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events				18	<u>In Compliance</u>	Cooking time & temperatures									
<b>Good Hygienic Practices</b>																	
6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use				19	<u>Not Observed</u>	Reheating procedures for hot holding									
7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth				20	<u>Not Observed</u>	Cooling time and temperature									
<b>Preventing Contamination by Hands</b>																	
8	<u>In Compliance</u>	Hands clean & properly washed				21	<u>Not Observed</u>	Hot holding temperatures									
9	<u>In Compliance</u>	No bare hand contact with RTE food				22	<u>In Compliance</u>	Cold holding temperatures									
10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies				23	<u>In Compliance</u>	Date marking and disposition									
<b>Approved Source</b>																	
11	<u>In Compliance</u>	Food obtained from approved source				24	<u>In Compliance</u>	Time as PHC; procedures & records									
12	<u>Not Observed</u>	Food received at proper temperature				<b>Consumer Advisory</b>											
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated				25	<u>Not Applicable</u>	Advisory for raw/undercooked food									
14	<u>Not Applicable</u>	Shellstock tags & parasite destruction				<b>Highly Susceptible Populations</b>											
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.																	
<b>GOOD RETAIL PRACTICES</b>																	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																	
IN OUT N/A N/O		cos   R		IN OUT N/A N/O		cos   R											
<b>Safe Food and Water</b>																	
30	<u>Not Applicable</u>	Pasteurized eggs used when required				43	<u>In Compliance</u>	Utensils: properly stored									
31	<u>In Compliance</u>	Water & ice from approved sources				44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled									
32	<u>In Compliance</u>	Variance obtained for special processing				45	<u>In Compliance</u>	Single-use/single-service articles: stored & used									
<b>Food Temperature Control</b>																	
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment				46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly									
34	<u>In Compliance</u>	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>											
35	<u>In Compliance</u>	Approved thawing methods				47	<u>In Compliance</u>	Food & non-food contact surfaces									
36	<u>In Compliance</u>	Thermometers provided & accurate				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips									
<b>Food Identification</b>																	
37	<u>In Compliance</u>	Food properly labeled; original container				49	<u>In Compliance</u>	Non-food contact surfaces clean									
<b>Prevention of Food Contamination</b>																	
38	<u>In Compliance</u>	Insects, rodents, & animals not present				<b>Physical Facilities</b>											
39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				50	<u>In Compliance</u>	Hot & cold water available; under pressure									
40	<u>In Compliance</u>	Personal cleanliness				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices									
41	<u>In Compliance</u>	Wiping cloths; properly used & stored				52	<u>In Compliance</u>	Sewage & waste water properly disposed									
42	<u>In Compliance</u>	Washing fruits & vegetables				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned									

Person in Charge (Print & Signature)

Inspector (Print & Signature)

Lisa Marino

Date: 09/03/2025

Darren Guffey

Phone: (904) 506-6081

## Temperature Observations

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

**Inspector Comments:** No violations observed during inspection.

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

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

Name of Establishment: BARTRAM TRAILS HIGH SCHOOL & Ninth Grade Center

Address: 7399 Longleaf Pine Pkwy

City: Jacksonville

ZIP Code: 32259

Person in Charge: Sandra Mattox

Telephone:

PIC Email: sandra.mattox@stjohns.k12.fl.us

Date (MM/DD/YY)

Begin Time

End Time

09/03/2025

12:00 am

11:44 am

Permit Number

55-48-00159

Position Number

54792

RESULTS:  
S - Satisfactory

Correct by:  
Next Inspection

Stop Sale  
Issued?

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

IN	OUT	N/A	N/O	COS	R
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#### 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>Out of Compliance</u>	Handwashing sinks, accessible & supplies			

#### Approved Source

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

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

## 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
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#### Safe Food and Water

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

#### Food Temperature Control

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

#### Food Identification

37	<u>In Compliance</u>	Food properly labeled; original container			
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#### Prevention of Food Contamination

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

Person in Charge (Print & Signature)

Sandra Mattox

Date: 09/03/2025

Inspector (Print & Signature)

Darren Guffey

Phone: (904) 506-6081

## Temperature Observations

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

**Inspector Comments:** No inspector comments for this inspection.

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

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54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
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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:							
ZIP Code:		Person in Charge: R.B. Hunt					
Telephone: (904) 547-3963		PIC Email:					
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number			
09/04/2025	11:45 am	12:26 pm	55-48-00020	54792			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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<b>Safe Food and Water</b>																																																																																																																																																																																																																																																																									
30	<u>In Compliance</u>	Pasteurized eggs used when required					43	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																																																																																																
31	<u>In Compliance</u>	Water & ice from approved sources					32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			<b>Food Temperature Control</b>												33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					<b>Food Identification</b>												37	<u>In Compliance</u>	Food properly labeled; original container					<b>Prevention of Food Contamination</b>												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					<b>Proper Use of Utensils</b>												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					<b>Utensils, Equipment and Vending</b>												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					<b>Physical Facilities</b>												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				
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Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE  
TO SIGN

R.B. Hunt

Date: 09/04/2025

Inspector (Print & Signature)

Jessica Glenn

Phone: 904 209-3250

Name of Establishment:

Record ID: 55-48-00020

Inspection Date: 09/04/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

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**Temperature Observations**

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

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

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<b>Safe Food and Water</b>																																																																																																																																																																																									
30	<u>In Compliance</u>	Pasteurized eggs used when required				43	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																	
31	<u>In Compliance</u>	Water & ice from approved sources				44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled																																																																																																																																																																																	
32	<u>In Compliance</u>	Variance obtained for special processing				45	<u>In Compliance</u>	Single-use/single-service articles: stored & used																																																																																																																																																																																	
<b>Food Temperature Control</b>																																																																																																																																																																																									
33	<u>In Compliance</u>	Proper cooling methods; adequate equipment				46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly																																																																																																																																																																																	
34	<u>In Compliance</u>	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>																																																																																																																																																																																			
35	<u>In Compliance</u>	Approved thawing methods				47	<u>In Compliance</u>	Food & non-food contact surfaces				36	<u>In Compliance</u>	Thermometers provided & accurate				48	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips				<b>Food Identification</b>												49	<u>In Compliance</u>	Non-food contact surfaces clean				37	<u>In Compliance</u>	Food properly labeled; original container				<b>Physical Facilities</b>												<b>Prevention of Food Contamination</b>												50	<u>In Compliance</u>	Hot & cold water available; under pressure				38	<u>In Compliance</u>	Insects, rodents, & animals not present				51	<u>In Compliance</u>	Plumbing installed; proper backflow devices				39	<u>In Compliance</u>	No Contamination (preparation, storage, display)				52	<u>In Compliance</u>	Sewage & waste water properly disposed				40	<u>In Compliance</u>	Personal cleanliness				53	<u>In Compliance</u>	Toilet facilities: supplied & cleaned				41	<u>In Compliance</u>	Wiping cloths; properly used & stored				54	<u>In Compliance</u>	Garbage & refuse disposal				42	<u>In Compliance</u>	Washing fruits & vegetables				55	<u>In Compliance</u>	Facilities installed, maintained, & clean				CLIENT NOT AVAILABLE TO SIGN												56	<u>In Compliance</u>	Ventilation & lighting				Person in Charge (Print & Signature)												57	<u>In Compliance</u>	Permit; Fees; Application; Plans				Inspector (Print & Signature)											
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Person in Charge (Print & Signature)	CLIENT NOT AVAILABLE TO SIGN	Pacetti Bay Middle	Date:	09/04/2025
Inspector (Print & Signature)		Jessica Glenn	Phone:	(904) 506-6120

## Temperature Observations

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

**Inspector Comments:** No violations at time of inspection

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

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

Name of Establishment:					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			
09/05/2025	9:30 am	10:00 am	55-48-00213	54792			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		IN OUT N/A N/O		cos R		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																					
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1	<u>In Compliance</u>	Demonstration of Knowledge/Training					15	<u>In Compliance</u>	Food separated & protected; Single-use gloves																																																																																																																																																																																																																						
2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																						
<b>Employee Health</b>																																																																																																																																																																																																																															
3	<u>In Compliance</u>	Knowledge, responsibilities and reporting					17	<u>In Compliance</u>	Proper disposal of unsafe food																																																																																																																																																																																																																						
4	<u>In Compliance</u>	Proper use of restriction and exclusion					<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																								
5	<u>In Compliance</u>	Responding to vomiting & diarrheal events					6	<u>In Compliance</u>	Proper eating, tasting, drinking, or tobacco use					18	<u>In Compliance</u>	Cooking time & temperatures			7	<u>In Compliance</u>	No discharge from eyes, nose, and mouth					19	<u>In Compliance</u>	Reheating procedures for hot holding			<b>Good Hygienic Practices</b>												8	<u>In Compliance</u>	Hands clean & properly washed					20	<u>In Compliance</u>	Cooling time and temperature			9	<u>In Compliance</u>	No bare hand contact with RTE food					21	<u>In Compliance</u>	Hot holding temperatures			10	<u>In Compliance</u>	Handwashing sinks, accessible & supplies					22	<u>In Compliance</u>	Cold holding temperatures			<b>Approved Source</b>												11	<u>In Compliance</u>	Food obtained from approved source					23	<u>In Compliance</u>	Date marking and disposition			12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records			13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					<b>Consumer Advisory</b>												14	<u>In Compliance</u>	Shellstock tags & parasite destruction					<b>Highly Susceptible Populations</b>												25	<u>In Compliance</u>	Advisory for raw/undercooked food					<b>Additives and Toxic Substances</b>												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods					27	<u>In Compliance</u>	Food additives: approved & properly used					28	<u>In Compliance</u>	Toxic substances identified, stored, & used					<b>Approved Procedures</b>												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.											
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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.

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30	<u>In Compliance</u>	Pasteurized eggs used when required					43	<u>In Compliance</u>	Utensils: properly stored																																																																																																																																																																																																																								
31	<u>In Compliance</u>	Water & ice from approved sources					32	<u>In Compliance</u>	Variance obtained for special processing					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			<b>Food Temperature Control</b>												33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					35	<u>In Compliance</u>	Approved thawing methods					36	<u>In Compliance</u>	Thermometers provided & accurate					<b>Food Identification</b>												37	<u>In Compliance</u>	Food properly labeled; original container					<b>Prevention of Food Contamination</b>												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					<b>Utensils, Equipment and Vending</b>												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					<b>Physical Facilities</b>												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				
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Person in Charge (Print & Signature)	CLIENT NOT AVAILABLE TO SIGN	Durbin Creek	Date:	09/05/2025
Inspector (Print & Signature)		Jessica Glenn	Phone:	904 209-3250

Name of Establishment:

Record ID: 55-48-00213

Inspection Date: 09/05/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

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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)

PURPOSE: Routine

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

Name of Establishment: HICKORY CREEK ELEMENTARY SCHOOL

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)

Begin Time

End Time

Permit Number

Position Number

09/05/2025

9:00 am

9:52 am

55-48-00233

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
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#### 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.

## 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
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#### 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			
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#### Prevention of Food Contamination

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

Person in Charge (Print & Signature)

Inspector (Print & Signature)

RESULTS:  
S - Satisfactory

Correct by:

Stop Sale  
Issued?

### Compliance Status

IN	OUT	N/A	N/O	cos	R
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#### 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			
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#### Highly Susceptible Populations

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

Cynthia Murrell

Date: 09/05/2025

Darren Guffey

Phone: (904) 506-6081

## Temperature Observations

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

**Inspector Comments:** No violations observed during inspection.

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

#### Explanation of Code References

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

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

# Food Establishment Inspection Report



Facility Type: School (9 months or less)

PURPOSE: Routine

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

Name of Establishment: 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

09/05/2025

10:11 am

10:11 am

Permit Number

Position Number

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
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#### 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			

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## GOOD RETAIL PRACTICES

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IN	OUT	N/A	N/O	cos	R
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#### Safe Food and Water

30	<u>In Compliance</u>	Pasteurized eggs used when required			
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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			
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#### Prevention of Food Contamination

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

Person in Charge (Print & Signature)

Theresa Smith

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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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.
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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: CUNNINGHAM CREEK ELEMENTARY SCHOOL

Address: 1205 Roberts Rd City: Jacksonville

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

09/05/2025

10:30 am

4:38 pm

Permit Number

Position Number

55-48-00030

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
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#### 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.

## 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
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#### 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			
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#### 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)

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.

**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:					RESULTS: S - Satisfactory	Correct by: Stop Sale Issued?
Address: City:						
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		Compliance Status		IN OUT N/A N/O		cos   R																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
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12	<u>In Compliance</u>	Food received at proper temperature					24	<u>In Compliance</u>	Time as PHC; procedures & records																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
13	<u>In Compliance</u>	Food in good condition, safe, & unadulterated					<b>Consumer Advisory</b>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
14	<u>In Compliance</u>	Shellstock tags & parasite destruction					This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.												25	<u>In Compliance</u>	Advisory for raw/undercooked food			<b>Highly Susceptible Populations</b>												26	<u>In Compliance</u>	Pasteurized foods used; No prohibited foods			<b>Additives and Toxic Substances</b>												27	<u>In Compliance</u>	Food additives: approved & properly used			Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.												28	<u>In Compliance</u>	Toxic substances identified, stored, & used			<b>Approved Procedures</b>												29	<u>In Compliance</u>	Variance/specialized process/HACCP			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												Physical Facilities												IN OUT N/A N/O		cos   R		IN OUT N/A N/O		cos   R		IN OUT N/A N/O		cos   R		<b>Safe Food and Water</b>												<b>Proper Use of Utensils</b>												30	<u>In Compliance</u>	Pasteurized eggs used when required					43	<u>In Compliance</u>	Utensils: properly stored			31	<u>In Compliance</u>	Water & ice from approved sources					44	<u>In Compliance</u>	Equipment & linens: stored, dried, & handled			32	<u>In Compliance</u>	Variance obtained for special processing					45	<u>In Compliance</u>	Single-use/single-service articles: stored & used					33	<u>In Compliance</u>	Proper cooling methods; adequate equipment					46	<u>In Compliance</u>	Slash resistant/cloth gloves used properly					34	<u>In Compliance</u>	Plant food properly cooked for hot holding					<b>Utensils, Equipment and Vending</b>												50	<u>In Compliance</u>	Food & non-food contact surfaces			35	<u>In Compliance</u>	Approved thawing methods					47	<u>In Compliance</u>	Warewashing: installed, maintained, used; test strips					36	<u>In Compliance</u>	Thermometers provided & accurate					48	<u>In Compliance</u>	Non-food contact surfaces clean					<b>Food Identification</b>												51	<u>In Compliance</u>	Hot & cold water available; under pressure			37	<u>In Compliance</u>	Food properly labeled; original container					<b>Prevention of Food Contamination</b>												52	<u>In Compliance</u>	Plumbing installed; proper backflow devices			38	<u>In Compliance</u>	Insects, rodents, & animals not present					39	<u>In Compliance</u>	No Contamination (preparation, storage, display)					53	<u>In Compliance</u>	Sewage & waste water properly disposed					40	<u>In Compliance</u>	Personal cleanliness					54	<u>In Compliance</u>	Toilet facilities: supplied & cleaned					41	<u>In Compliance</u>	Wiping cloths; properly used & stored					55	<u>In Compliance</u>	Garbage & refuse disposal					42	<u>In Compliance</u>	Washing fruits & vegetables					56	<u>In Compliance</u>	Facilities installed, maintained, & clean					57	<u>In Compliance</u>	Ventilation & lighting					58	<u>In Compliance</u>	Permit; Fees; Application; Plans																																																																																																																																										
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Person in Charge (Print & Signature)

Teresa Spengler-Butrimas

Date: 09/05/2025

Inspector (Print & Signature)

Darren Guffey

Phone: 904 506-6081

Name of Establishment:

Record ID: 55-48-00031

Inspection Date: 09/05/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

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**Temperature Observations**

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

**Inspector Comments:** No violations observed during inspection.

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

#### Explanation of Code References

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

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

**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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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

- 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

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): 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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

- 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 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

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 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 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: 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	
<b>Re-Inspection Date: None</b>	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:

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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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  
 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  
 FacilityGrade: N/A  
 StopSale: No

Begin Time: 11:50 AM  
 End Time: 12:15 PM

*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

**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  
FacilityGrade: N/A  
StopSale: 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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  
**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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

**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

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 #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 DISTRCIT  
 Person In Charge: ST JOHNS COUNTY SCHOOL DISTRCIT      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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

**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      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: 9/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:07 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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:

**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	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:15 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:30 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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**

- 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

- 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 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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

- 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

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): 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

**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: 9/16/2025

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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

### **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

### **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

- 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      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: 9/17/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:00 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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:

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      Phone: (904) 547-3963  
 PIC Email:

### 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  
 FacilityGrade: N/A  
 StopSale: 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:

**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

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## 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:

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 read "D. Guffey".

Client Signature:

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

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



## 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      Phone: (904) 547-3963  
 PIC Email:

## Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:40 AM
Inspection Date: 9/17/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:15 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

**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:

**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

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## 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:							
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		IN OUT N/A N/O		cos R		Compliance Status		IN OUT N/A N/O		cos R																																																																																																																																																																																																																																																																																																																																																																																																																																																																					
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2	<u>In Compliance</u>	Certified Manager/Person in Charge Present					16	<u>In Compliance</u>	Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
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Person in Charge (Print & Signature)

CLIENT NOT AVAILABLE  
TO SIGN

Inspector (Print & Signature)

Liberty Pines

Date: 09/05/2025

Jessica Glenn

Phone: 904 209-3250

Name of Establishment:

Record ID: 55-48-00408

Inspection Date: 09/05/2025

ITEM NUMBER

COMMENTS AND INSTRUCTIONS

---

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

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
FacilityGrade: N/A  
StopSale: No

Begin Time: 10:00 AM  
End Time: 10:29 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

**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:

**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

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 #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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

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 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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

- 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 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      Phone: (904) 547-3963  
PIC Email:

### 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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  
**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:

**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:

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      Phone: (904) 547-3963  
 PIC Email:

## 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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:

**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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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:

**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](mailto:Teresa.A.Spengler-Butrimas@stJohns.k12.fl.us);  
[Michael.Holmes@stjohns.k12.fl.us](mailto:Michael.Holmes@stjohns.k12.fl.us);  
[ethan.gumble@stjohns.k12.fl.us](mailto: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  
Phone: (904) 547-3963  
PIC Email:

### 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  
FacilityGrade: N/A  
StopSale: 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:

**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:

**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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- 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

- 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

- 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 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	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	StopSale: 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

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- IN** 8. Hands clean & properly washed
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- IN** 10. Handwashing sinks, accessible & supplies

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### NA 14. Shellstock tags & parasite destruction

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- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
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### HIGHLY SUSCEPTIBLE POPULATIONS

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### 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

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**NO** 34. Plant food properly cooked for hot holding

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**IN** 36. Thermometers provided & accurate

### FOOD IDENTIFICATION

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

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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: