

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 55-48-00017  
 Name of Facility: PONTE VEDRA-PALM VALLEY ELEMMENTARY SCHOOL  
 Address: 630 AIA N  
 City, Zip: Ponte Vedra Beach 32082  
  
 Type: School (9 months or less)  
 Owner: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL  
 Person In Charge: PONTE VEDRA-PALM VALLEY ELEMENTARY SCHOOL      Phone: (904) 547-3963  
 PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:40 AM
Inspection Date: 8/21/2024	Number of Repeat Violations (1-57 R): 0	End Time: 11:13 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**

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| <p><b>SUPERVISION</b></p> <p><b>IN</b> 1. Demonstration of Knowledge/Training</p> <p><b>IN</b> 2. Certified Manager/Person in charge present</p> <p><b>EMPLOYEE HEALTH</b></p> <p><b>IN</b> 3. Knowledge, responsibilities and reporting</p> <p><b>IN</b> 4. Proper use of restriction and exclusion</p> <p><b>IN</b> 5. Responding to vomiting &amp; diarrheal events</p> <p><b>GOOD HYGIENIC PRACTICES</b></p> <p><b>NO</b> 6. Proper eating, tasting, drinking, or tobacco use</p> <p><b>NO</b> 7. No discharge from eyes, nose, and mouth</p> <p><b>PREVENTING CONTAMINATION BY HANDS</b></p> <p><b>NO</b> 8. Hands clean &amp; properly washed</p> <p><b>IN</b> 9. No bare hand contact with RTE food</p> <p><b>IN</b> 10. Handwashing sinks, accessible &amp; supplies</p> <p><b>APPROVED SOURCE</b></p> <p><b>IN</b> 11. Food obtained from approved source</p> <p><b>NO</b> 12. Food received at proper temperature</p> <p><b>IN</b> 13. Food in good condition, safe, &amp; unadulterated</p> <p><b>NA</b> 14. Shellstock tags &amp; parasite destruction</p> <p><b>PROTECTION FROM CONTAMINATION</b></p> <p><b>OUT</b> 15. Food separated &amp; protected; Single-use gloves</p> | <p><b>IN</b> 16. Food-contact surfaces; cleaned &amp; sanitized</p> <p><b>IN</b> 17. Proper disposal of unsafe food</p> <p><b>TIME/TEMPERATURE CONTROL FOR SAFETY</b></p> <p><b>IN</b> 18. Cooking time &amp; temperatures</p> <p><b>NA</b> 19. Reheating procedures for hot holding</p> <p><b>NO</b> 20. Cooling time and temperature</p> <p><b>IN</b> 21. Hot holding temperatures</p> <p><b>IN</b> 22. Cold holding temperatures</p> <p><b>IN</b> 23. Date marking and disposition</p> <p><b>IN</b> 24. Time as PHC; procedures &amp; records</p> <p><b>CONSUMER ADVISORY</b></p> <p><b>NA</b> 25. Advisory for raw/undercooked food</p> <p><b>HIGHLY SUSCEPTIBLE POPULATIONS</b></p> <p><b>NA</b> 26. Pasteurized foods used; No prohibited foods</p> <p><b>ADDITIVES AND TOXIC SUBSTANCES</b></p> <p><b>IN</b> 27. Food additives: approved &amp; properly used</p> <p><b>IN</b> 28. Toxic substances identified, stored, &amp; used</p> <p><b>APPROVED PROCEDURES</b></p> <p><b>IN</b> 29. Variance/specialized process/HACCP</p> |
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Inspector Signature:

Client Signature:

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### 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

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

The whole apples at the counter did not have a cover or tongs for service. Provide a protective cover for fruit that the whole fruit can be eaten (whole apples, pears etc.).

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

No General Comments Available

Email Address(es): elymar.pratoaiteaga@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: 8/21/2024

Inspector Signature:

Client Signature: