

**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: 10:45 AM
Inspection Date: 1/26/2026	Number of Repeat Violations (1-57 R): 0	End Time: 11:10 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  
**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:

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## 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

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. Note: Hose has dual check valves and atmospheric vacuum breakers on both (OK).

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Inspection Conducted By: Darren Guffey (54792)  
 Inspector Contact Number: Work: (904) 506-6081 ex. 6124  
 Print Client Name:  
 Date: 1/26/2026

Inspector Signature:

Client Signature: