

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



Facility Information

RESULT: Satisfactory

Permit Number: 10-48-00289 Name of Facility: Oakleaf Junior High Address: 4085 Plantation Oaks Boulevard City, Zip: Orange Park 32065 Type: School (9 months or less) Owner: Clay County School Board Person In Charge: Teresa Richard Phone: 904-336-5819	Correct By: None Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 5/16/2018	Begin Time: 12:25 PM End Time: 12:55 PM
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Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Client Signature:

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General Comments

Cheese Pizza 140, 140. One line pulled cheese pizza for temperature of 120, replaced it with new batch 141.
Pepperoni pizza 140, 140, 140.
Spaghetti 140, 150, 155
String Beans 160, 160, 150
Meat sauce 160, 170, 145
Drink coolers 45, 45, 38
Standing cooler 35

Dishwasher: Wash 157, rinse 185
Walk-in freezer 11
Walk-in cooler 38

No violations observed during inspection

Email Address(es): No Email Addresses Available

Violations Comments

No Violation Comments Available

Inspection Conducted By: Marissa Dopson (84987)
Inspector Contact Number: Work: (904) 529-2924 ex.
Print Client Name:
Date: 5/16/2018

Inspector Signature:

Client Signature: