

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



**Facility Information**

**RESULT: Satisfactory**

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| Permit Number: 10-48-00301<br>Name of Facility: Oakleaf Village Elementary School<br>Address: 410 Oakleaf Village Parkway<br>City, Zip: Orange Park 32065<br><br>Type: School (9 months or less)<br>Owner: Clay County School Board<br>Person In Charge: Janice Kellogg      Phone: (904) 291-5516 | <b>Correct By: None</b><br><b>Re-Inspection Date: None</b> |
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**Inspection Information**

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| Purpose: Routine<br>Inspection Date: 4/10/2018 | Begin Time: 11:50 AM<br>End Time: 12:30 PM |
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**Additional Information**

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| No Additional Information Available |
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*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**

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

Inspector Signature:

Client Signature:

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General Comments

broccoli 170 149  
fries 150  
chicken sandwiches 141 145  
salad w/ ham 41

Milk 38.5 exp date 4/14//18

wash 164 rinse 182  
Walk in frig 36  
Walk in freezer 28  
Reach in cooler 37

Satisfactory for all observed items during the inspection.

Email Address(es): eleshia.buchanan@myoneclay.net

Violations Comments

No Violation Comments Available

Inspection Conducted By: Mathew Villaflor (67067)  
Inspector Contact Number: Work: (904) 278-4761 ex.  
Print Client Name:  
Date: 4/10/2018

Inspector Signature:

Client Signature: