

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



1 of 2

**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

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

**Inspection Information**

Purpose: Routine  
 Inspection Date: 9/25/2018  
 Begin Time: 11:00 AM  
 End Time: 11:45 AM

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

**General Comments**

Angela Boyer (Manager In Training) present instead of Yasmine Taylor (Manager).

Email Address(es): yasmin.taylor@stjohns.k12.fl.us

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #39. Other facilities and operations  
a). Cloth used to wipe clean and disinfect food prep surfaces left on top of counter. Leave cloth in a bucket with sanitizing solution. b). lighting requirement of 20 fc in corner of walk in refrigerator not met and is a recurring violation. Install lamp (e.g. battery operated) in corner of walk in refrigerator.  
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Jannyck Gonima (51550)  
Inspector Contact Number: Work: (904) 209-3250 ex. 9  
Print Client Name: Yasmin Taylor  
Date: 9/25/2018

Inspector Signature:

Handwritten signature of Jannyck Gonima.

Client Signature:

Handwritten signature of Yasmin Taylor.