

The Learning Experience

5380 State Road 16
St Augustine, FL

2 Inspection Visits Since 2025 · 2 Findings

Most recent inspection: Feb 17, 2026

● 2 Important

Across 2 inspections since 2025, the issues cited most often were Food Acceptance Log Was Missing or Was Incomplete in That It Did Not [Exist.]. CCF Handbook, Section 3.9.3, E.1.

The Director Stated That the Facility Does Not Temp the Food and Keep a Food Log but Created One Immediately and Will Keep It Updated Moving Forward. The Licensing Specialist Inspected the Kitchen Area and Observed It as Clean and Well Maintained. There Were No Spoiled Food Items on Site, and No Food Items Sitting Out. The Child Care Facility Handbook States - E. If a Facility Chooses to Provide or Make Available Food to Children in Care From an Outside Source, Such as a Caterer, or a Licensed Childcare Facility Under the Same Ownership That Includes a Food Preparation Area That Meets Licensing Standards, or as the Result of a Learning Activity Provided by a Child Care Program, Such as a Garden, It Is the Responsibility of the Provider to Ensure All Food Intended for Consumption by a Child in Care Is Free From Spoilage and Contamination and Safe for Human Consumption. 1. A Log Must Be Maintained for All Prepared Meals Being Transported Into the Facility. The Log Must Be Retained for a Minimum of 12 Months. The Log Must Include the Delivery Date, Time of Arrival, Quantity and Types of Food, Verification by the Recipient of Adequate Temperatures of Food, and the Name and Signature of the Recipient. The Facility Shall Not Accept Food That Is Not at the Appropriate Holding Temperature. Due Date Completed at Time of Inspection (1) and Bottles And/or Sippy Cups Brought From Home Were Not Labeled with Childs First and Last Name. CCF Handbook, Section 3.9.5, B

In the Three- and Four-year-old Classroom, Several Bottles Were Missing a Child's Last Name. The Director Had the Teachers Immediately Add the Correct Label, Bringing This Facility Back Into Compliance. The Child Care Facility Handbook States: 3.9.5 Food Handling A. Bottles and Sippy Cups Provided by the Facility Must Be Washed, Rinsed, and Sanitized Between Each Use and Do Not Have to Be Labeled. B. Bottles and Sippy Cups Brought From Home Shall Be Individually Labeled with the Childs First and Last Name and Shall Be Returned to the Custodial Parent or Legal Guardian Daily. (1). None of the 2 findings were critical.

Inspection Visits

Feb 17, 2026 1 Finding ● 1 Important

About this report

Childery generates this report from public inspection records published by the Florida Department of Children and Families, Office of Child Care Regulation. Childery did not conduct these inspections or produce the original state reports. Childery is an independent directory and is not affiliated with the Florida Department of Children and Families, Office of Child Care Regulation.

- **Food Acceptance Log Was Missing or Was Incomplete in That It Did Not [Exist.]. CCF Handbook, Section 3.9.3, E.1.**

The Director Stated That the Facility Does Not Temp the Food and Keep a Food Log but Created One Immediately and Will Keep It Updated Moving Forward. The Licensing Specialist Inspected the Kitchen Area and Observed It as Clean and Well Maintained. There Were No Spoiled Food Items on Site, and No Food Items Sitting Out. The Child Care Facility Handbook States - E. If a Facility Chooses to Provide or Make Available Food to Children in Care From an Outside Source, Such as a Caterer, or a Licensed Childcare Facility Under the Same Ownership That Includes a Food Preparation Area That Meets Licensing Standards, or as the Result of a Learning Activity Provided by a Child Care Program, Such as a Garden, It Is the Responsibility of the Provider to Ensure All Food Intended for Consumption by a Child in Care Is Free From Spoilage and Contamination and Safe for Human Consumption. 1. A Log Must Be Maintained for All Prepared Meals Being Transported Into the Facility. The Log Must Be Retained for a Minimum of 12 Months. The Log Must Include the Delivery Date, Time of Arrival, Quantity and Types of Food, Verification by the Recipient of Adequate Temperatures of Food, and the Name and Signature of the Recipient. The Facility Shall Not Accept Food That Is Not at the Appropriate Holding Temperature. Due Date Completed at Time of Inspection

27-05 - Catered Food and Food Provided by Outside Sources CCF Handbook, Section 7 & Section 3.9.3

Jan 8, 2025 1 Finding ● 1 Important

- **Bottles And/or Sippy Cups Brought From Home Were Not Labeled with Childs First and Last Name. CCF Handbook, Section 3.9.5, B**

In the Three- and Four-year-old Classroom, Several Bottles Were Missing a Child's Last Name. The Director Had the Teachers Immediately Add the Correct Label, Bringing This Facility Back Into Compliance. The Child Care Facility Handbook States: 3.9.5 Food Handling A. Bottles and Sippy Cups Provided by the Facility Must Be Washed, Rinsed, and Sanitized Between Each Use and Do Not Have to Be Labeled. B. Bottles and Sippy Cups Brought From Home Shall Be Individually Labeled with the Childs First and Last Name and Shall Be Returned to the Custodial Parent or Legal Guardian Daily.

28-02 - Bottles, Breastmilk, Formula and Infant Food CCF Handbook, Section 3.9

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