**Facility Information**

- Permit Number: 16-48-00233
- Name of Facility: Alden Road Exceptional Student 252
- Address: 11780 Alden Road
- City, Zip: Jacksonville 32246
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Duval County School Board
- Phone: (904) 630-6666 ex. 124
- PIC Email: susan.amos@compass-usa.com

**RESULT:** Satisfactory

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00233</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Alden Road Exceptional Student 252</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Address: 11780 Alden Road</td>
<td>Facility Grade: N/A</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32246</td>
<td>Stop Sale: No</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
<td>Begin Time: 09:25 AM</td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
<td>End Time: 10:05 AM</td>
</tr>
<tr>
<td>Person In Charge: Duval County School Board</td>
<td>Re-Inspection Date: None</td>
</tr>
<tr>
<td>Phone: (904) 630-6666 ex. 124</td>
<td></td>
</tr>
</tbody>
</table>

**Purpose:** Routine

**Inspection Date:** 7/16/2019

**Correct By:** None

**Re-Inspection Date:** None

**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
  - IN 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
  - NO 17. Proper disposal of unsafe food
  - TIME/TEMPERATURE CONTROL FOR SAFETY
    - IN 18. Cooking time & temperatures
    - IN 19. Reheating procedures for hot holding
    - IN 20. Cooling time and temperature
    - IN 21. Hot holding temperatures
    - IN 22. Cold holding temperatures
    - IN 23. Date marking and disposition
  - CONSUMER ADVISORY
    - NA 24. Time as PHC; procedures & records
  - HIGHLY SUSCEPTIBLE POPULATIONS
    - NA 25. Advisory for raw/undercooked food
  - ADDITIVES AND TOXIC SUBSTANCES
    - NA 26. Pasteurized foods used; No prohibited foods
  - APPROVED PROCEDURES
    - NA 27. Food additives: approved & properly used
    - IN 28. Toxic substances identified, stored, & used
  - NA 29. Variance/specialized process/HACCP

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
Good Retail Practices

SAFE FOOD AND WATER
- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 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
- IN 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
- IN 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
- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- IN 47. Food & non-food contact surfaces clean
- 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
hand sink water temp 110o f.
reach-in cooler not above 40o f.
reach-in freezer 20o f.
portable freezer trailer 160 f.
sanitizer tank 200 PPM
Hot Box 1570 f.
FSMC Susan Amos prometric 06/03/24.

Email Address(es): susan.amos@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Susan Amos
Date: 7/16/2019