### Facility Information

**Permit Number:** 16-48-00244  
**Name of Facility:** Alimacani Elementary School # 257  
**Address:** 2051 San Pablo Road S  
**City, Zip:** Jacksonville 32224  
**Type:** School (9 months or less)  
**Owner:** Duval County School Board  
**Person In Charge:** Jennifer Payne  
**Phone:** (904) 221-8820  
**PIC Email:** jennifer.payne@compass-usa.com

RESULT: Satisfactory

### Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
<th>Correct By: None</th>
<th>Number of Repeat Violations (1-57 R): 0</th>
<th>Re-Inspection Date: None</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 11/15/2019</td>
<td>Begin Time: 09:55 AM</td>
<td>FacilityGrade: N/A</td>
<td>End Time: 10:35 AM</td>
<td>StopSale: No</td>
</tr>
</tbody>
</table>

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

### Foodborne Illness Risk Factors And Public Health Interventions

**SUPERVISION**
- 1. Demonstration of Knowledge/Training
- 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**
- 3. Knowledge, responsibilities and reporting
- 4. Proper use of restriction and exclusion
- 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**
- 6. Proper eating, tasting, drinking, or tobacco use
- 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**
- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**
- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, safe, & unadulterated
- 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**
- 15. Food separated & protected; Single-use gloves
- 16. Food-contact surfaces; cleaned & sanitized
- 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**
- 18. Cooking time & temperatures
- 19. Reheating procedures for hot holding
- 20. Cooling time and temperature
- 21. Hot holding temperatures
- 22. Cold holding temperatures
- 23. Date marking and disposition
- 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**
- 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**
- 26. Pasteurized foods used: No prohibited foods

**ADDITIONS AND TOXIC SUBSTANCES**
- 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**
- 29. Variance/specialized process/HACCP
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td><strong>PHYSICAL FACILITIES</strong></td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>37. Food properly labeled; original container</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td></td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
<td></td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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 107o f.
walk-in cooler 36o f.
walk-in freezer 10o f.
sanitizer tank 200 PPM
FSMC Jennifer Prometric exp. 10/19/23
serving line: no food to temp

Email Address(es): jennifer.payne@compass-usa.com

Inspection Conducted By: Wayne Hartford  (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Jennifer Payne
Date: 11/15/2019