

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



**Facility Information**

**RESULT: Satisfactory**

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

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:40 AM
Inspection Date: 10/9/2020	Number of Repeat Violations (1-57 R): 0	End Time: 11:15 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*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**

- 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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 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
- NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

*[Handwritten Signature]*

Client Signature:

*EMA: il to Ms. Payne*

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA 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
- NO 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
- NO 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
- 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

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

EMA: il te Ms. Payne

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**General Comments**

jennifer.payne@compass-usa.com  
jennifer payne-FSMC-Prometric-Exp: 10/19/2023

**Permit & Logs**

Current Permit on display  
Observed FDOH required policies posted on wall  
Observed UTD Temperature logs

**Kitchen & Staff Observations**

Observed Staff serving lunch to students

**Menu:**

Pizza  
Quesadilla  
Salad  
Fruit cups  
Milk

All hand Sinks have hot & cold running water, soap, and paper towels Temp: 118 F  
Staff restrooms appropriately stocked  
All food Dated and labeled  
Test strips/ Sanitizer at correct strength: Sanitizer in use: 200ppm  
No pests observed  
Dumpster is clean and lids are closed

**Equipment Temps/Cold holding Temps**

Walk in Cooler: 36 F; Milk: 36 F, Exp: Oct. 18th, 22nd  
Reach in Cooler: 38 F; Salads: 39 F  
Reach in Cooler: 36 F; prepped cold meals for students  
Reach in Freezer: 10F; All TCS food frozen  
Walk in Freezer: -2 F; All TCS food frozen

**Serving Line Temps/ Hot holding temps**

Hot box:  
Pizza-151 F  
Quesadilla-155 F  
Steamer:  
Pizza-147 F  
Quesadilla: 150 F

Fire Extinguishers charged and dated April/2020

Satisfactory Conditions at time of inspection

Email Address(es): jennifer.payne@compass-usa.com;  
william.ratley@compass-usa.com;  
Zentkoj@duvalschools.org;  
Kathleen.thomas@compass-usa.com;  
Vernell.dunn@compass-usa.com;  
Nelson.toro@compass-usa.com;

Inspection Conducted By: Joshua Atkins (068818)  
Inspector Contact Number: Work: (904) 253-2023 ex.  
Print Client Name: Jennifer Payne  
Date: 10/9/2020

**Inspector Signature:**

*J. Atkins*

**Client Signature:**

*Email to Ms. Payne*

Form Number: DH 4023 03/18

16-48-00244 Alimacani Elementary School # 257