## Inspection Information

**Permit Number:** 16-48-00248  
**Name of Facility:** Arlington Elementary 46  
**Address:** 1201 University Boulevard N  
**City, Zip:** Jacksonville 32211  
**Type:** School (9 months or less)  
**Owner:** Duval County School Board  
**Person In Charge:** Knox Fuqua (Acting Manager)  
**Phone:** 904-745-4901  
**PIC Email:** Knoxfuqua@compass-usa.com  
**Purpose:** Reinspection  
**Inspection Date:** 1/28/2020  
**Correct By:** Next Inspection  
**Re-Inspection Date:** None  

### Number of Risk Factors (Items 1-29):

- **0**

### Number of Repeat Violations (1-57 R):

- **0**

**Facility Grade:** N/A  
**Stop Sale:** No  

**Begin Time:** 08:25 AM  
**End Time:** 08:54 AM

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## 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

**TIME/TEMPERATURE CONTROL FOR SAFETY**
- IN 12. Food received at proper temperature

**HIGHLY SUSCEPTIBLE POPULATIONS**
- 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  
- NO 16. Food-contact surfaces; cleaned & sanitized  
- NO 17. Proper disposal of unsafe food  
- NO 18. Cooking time & temperatures  
- NO 19. Reheating procedures for hot holding  
- NO 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  
- IN 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**
- IN 27. Food additives: approved & properly used

**APPROVED PROCEDURES**
- NA 28. Toxic substances identified, stored, & used

- NA 29. Variance/specialized process/HACCP

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**Inspector Signature:**

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**Client Signature:**

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**Form Number:** DH 4023  03/18  16-48-00248  Arlington Elementary 46
Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces clean
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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
Violation #55. Facilities installed, maintained, & clean
There is some wall damage in the hall and in the storeroom
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments
# 51 Plumbing issue has been corrected, Other items to be corrected for next routine inspection

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

Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Knox Fuqua
Date: 1/28/2020

Inspector Signature:  
Client Signature:  

Form Number: DH 4023  03/18  16-48-00248  Arlington Elementary  46