**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00248</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Arlington Elementary 46</td>
</tr>
<tr>
<td>Address:</td>
<td>1201 University Boulevard N</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32211</td>
</tr>
</tbody>
</table>

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Victome Ernsly FM 2/24
Phone: 904-745-4901
PIC Email: Victome.ernsley@compass-usa.com

**Inspection Information**

Purpose: Routine

- Correct By: by 8:00 AM
- Re-Inspection Date: 1/28/2020

| Number of Risk Factors (Items 1-29): | 0 |
| Number of Repeat Violations (1-57 R): | 1 |
| Facility Grade: | N/A |
| Stop Sale: | No |

Begin Time: 09:45 AM
End Time: 11:10 AM

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

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

**APPROVED PROCEDURES**
- NA 29. Variance/specialized process/HACCP
Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required (IN)
- 32. Variance obtained for special processing (NA)

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment (IN)
- 34. Plant food properly cooked for hot holding (NO)
- 35. Approved thawing methods (IN)
- 36. Thermometers provided & accurate (IN)

FOOD IDENTIFICATION
- 37. Food properly labeled; original container (IN)

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

PROPER USE OF UTENSILS
- 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 (IN)

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

PHYSICAL FACILITIES
- 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 (R) (OUT)
- 56. Ventilation & lighting (IN)
- 57. Permit; Fees; Application; Plans (IN)

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### Violations Comments

#### Violation #51. Plumbing installed; proper backflow devices
The drain for the AC in the rear of the kitchen is not draining, water is accumulating under the prep sink. 
**CODE REFERENCE:** 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. 
A mop sink will be provided.

#### 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.

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**INSPECTOR SIGNATURE:**

**CLIENT SIGNATURE:**

**FORM NUMBER:** DH 4023  03/18  16-48-00248  Arlington Elementary  46
**General Comments**

Unsatisfactory due to plumbing issue - Will re-inpect 1/28

Staff observed setting up line and Beginning food service  
Discussed knowledge of foodborne illnesses with manager (He knew most of them), also discussed training of staff- Does not have current documentation  
Manager was calibrating thermometer correctly, three compartment sink was set up properly with correct amount of sanitizer

Temperature observations:  
Reach in freezers: -7, -13, -13, -10 F  
Reach in coolers 37,35, 40, 39 F  
Milk box 40 F  
Hot box 147 F  
Refried beans 179 F  
Taco meat 190 F

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

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**Inspection Conducted By:** Henry Klesh (49187)  
**Inspector Contact Number:** Work: (904) 253-2431 ex.  
**Print Client Name:** Victome Ernsly FM 2/24  
**Date:** 1/21/2020