Facility 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: Victome Ernsly FM
Phone: 904-745-4901
PIC Email: Ernsly.victome@compassusa.com

RESULT: Satisfactory

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
OUT 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

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 17. Proper disposal of unsafe food
IN 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

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
Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Victome Ernsly FM 2/24
Date: 10/25/2019

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
NA
31. Water & ice from approved source
NA
32. Variance obtained for special processing

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
40. Personal cleanliness
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

IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

IN 47. Food & non-food contact surfaces clean

PHYSICAL FACILITIES

IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean
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
OUT 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

Violation #3. Knowledge, responsibilities and reporting
Manager to review knowledge of foodborne illnesses
CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.

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

Pizza 172, milk boxes at 41,34 and 38, all frozen items were solidly frozen, All coolers were below 41 rdegrees and manager has a calibrated thermometer

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

Client Signature: