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: Ernsley Victome          Phone: 904-745-4901
PIC Email: ernsley.victome@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/17/2019
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: 11:15 AM
End Time: 12:45 PM

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

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
ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
APPROVED PROCEDURES
29. Variance/specialized process/HACCP
Good Retail Practices

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td></td>
</tr>
<tr>
<td>IN 30.</td>
<td>Pasteurized eggs used where required</td>
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<tr>
<td>IN 31.</td>
<td>Water &amp; ice from approved source</td>
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<tr>
<td>NA 32.</td>
<td>Variance obtained for special processing</td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td></td>
</tr>
<tr>
<td>IN 33.</td>
<td>Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td>NO 34.</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>NO 35.</td>
<td>Approved thawing methods</td>
</tr>
<tr>
<td>OUT 36.</td>
<td>Thermometers provided &amp; accurate</td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td></td>
</tr>
<tr>
<td>IN 37.</td>
<td>Food properly labeled; original container</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td></td>
</tr>
<tr>
<td>OUT 38.</td>
<td>Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>OUT 39.</td>
<td>No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>IN 40.</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>IN 41.</td>
<td>Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>IN 42.</td>
<td>Washing fruits &amp; vegetables</td>
</tr>
<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
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<tr>
<td>IN 43.</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>IN 44.</td>
<td>Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td>IN 45.</td>
<td>Single-use/single-service articles: stored &amp; used</td>
</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td></td>
</tr>
<tr>
<td>IN 46.</td>
<td>Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td></td>
</tr>
<tr>
<td>IN 47.</td>
<td>Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>IN 48.</td>
<td>Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>IN 49.</td>
<td>Non-food contact surfaces clean</td>
</tr>
<tr>
<td>OUT 50.</td>
<td>Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>OUT 51.</td>
<td>Plumbing installed; proper backflow devices</td>
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<tr>
<td>OUT 52.</td>
<td>Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>OUT 53.</td>
<td>Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>OUT 54.</td>
<td>Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55.</td>
<td>Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>IN 56.</td>
<td>Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 57.</td>
<td>Permit; Fees; Application; Plans</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.
State of Florida
Department of Health
County Health Department
Food Service
Inspection Report

Violations Comments

Violation #36. Thermometers provided & accurate
Thermometer in the reach in cooler (True refrigerator) next to the office is inaccurate. Refrigerator itself is okay but both the thermometer inside the refrigerator and the thermometer on the outside of the refrigerator are inaccurate.
CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #38. Insects, rodents, & animals not present
Baseboard in the food storage room is loose and needs to be replaced/repairs so vermin are not allowed to harbor. Also floor in the storage room where the water heater is located has loose debris that needs to be cleaned.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #39. No Contamination (preparation, storage, display)
Blowing fan with dust by the ice machine can cause contamination.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #51. Plumbing installed; proper backflow devices
Prep sink has a leaky faucet (2nd sink of the prep sink). Three compartment sink has to be able to be used for wash, rinse, sanitize; the wash sink (1st sink) of the 3 compartment sink has a leak in the bottom.
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 #53. Toilet facilities: supplied, & cleaned
Ladies restroom has to have a covered trash can.
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #54. Garbage & refuse disposal
Loose trash in one of the dumpsters from a bag breaking and there are bags behind the dumpster that will allow vermin harborage.
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

General Comments

Temperature of hand sink in kitchen 112 F.
Everything is frozen in each of the reach in freezers: -12, -13 and -1
Waffles for hot holding are at 137 F
Milk in reach in cooler for students is 36 F
Chicken Nuggets in serving line is 145 F
Waffles in serving line are 135 F
French fries in serving line are 140 F
Cheese in reach in cooler is 37 F.
Permit is displayed on wall.

Ernsley Victome is the food certified manager; Prometric certified; certificate expires 2/24; cert #: 2038689.

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

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Ernsley Victome
Date: 7/17/2019

Inspector Signature: [Signature]
Client Signature: [Signature]

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

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