Facility Information

Permit Number: 16-48-03601  
Name of Facility: Chaffee Trail Elementary School 142  
Address: 11440 Sam Caruso Way  
City, Zip: Jacksonville 32221  
Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Yulanda Ingram  
Phone: (904) 693-7930  
PIC Email: yulanda.mayweather@compass-usa.com

RESULT: Satisfactory

Inspection Information

Purpose: Routine  
Inspection Date: 7/10/2019  
Correct By: None  
Re-Inspection Date: None  
Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0  
Begin Time: 10:25 AM  
End Time: 10:55 AM  
Facility Grade: N/A  
Stop Sale: No

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
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
IN 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

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

Inspector Signature:  
Client Signature:  

Form Number: DH 4023  03/18  16-48-03601  Chaffee Trail Elementary School 142

1 of 2
**Good Retail Practices**

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>37. Food properly labeled; original container</td>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>PROPER USE OF UTENSILS</th>
</tr>
</thead>
<tbody>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>43. In-use utensils: properly stored</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</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.**

**Violations Comments**

No Violation Comments Available

**General Comments**

- Hand sink water temp 110o f.
- Walk-in cooler 37o f.
- Walk-in freezer -7o f.
- Sanitizer tank 400 PPM
- Serving line: french fries 135o f.; parfait 40o f.; buffalo chicken salad 40o f.

Email Address(es): yulanda.mayweather@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

**Inspection Conducted By:** Wayne Hartford (4092)  
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2566  
**Print Client Name:** Yulanda Ingraam  
**Date:** 7/10/2019