Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-01015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Chets Creek Elementary 264</td>
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<tr>
<td>Address: 13200 Chets Creek Boulevard</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32224</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Marilyn Bolatiwa</td>
</tr>
<tr>
<td>Phone: (904) 992-6397</td>
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</tbody>
</table>

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**
  - 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
  - IN 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures
  - NA 23. Date marking and disposition
  - NA 24. Time as PHC; procedures & records

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - NA 25. Advisory for raw/undercooked food
  - IN 26. Pasteurized foods used; No prohibited foods

- **ADDITIVES AND TOXIC SUBSTANCES**
  - NO 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used

- **APPROVED PROCEDURES**
  - NA 29. Variance/specialized process/HACCP
Inspection Conducted By: Wayne Hartford  (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Marilyn Bolatiwa
Date: 7/2/2019

Form Number: DH 4023   03/18               16-48-01015    Chets Creek Elementary 264

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.

No Violation Comments Available

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

#16 reinspection for verification of dishsoap present. Verified facility has dish soap.

Inspectors Signature:  
Client Signature:  

Good Retail Practices

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

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

FOOD IDENTIFICATION
  IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
  IN 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

PROPER USE OF UTENSILS
  IN 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

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

PHYSICAL FACILITIES
  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
  IN 55. Facilities installed, maintained, & clean
  IN 56. Ventilation & lighting
  IN 57. Permit; Fees; Application; Plans