Facility Information

Permit Number: 16-48-01062
Name of Facility: Enterprise Learning Academy 255
Address: 8085 Old Middleburg Road S
City, Zip: Jacksonville 32222

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Darlene Mays Phone: 904-573-3280
PIC Email: Darlene.Mays@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/17/2020
Correct By: None
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: 11:05 AM
End Time: 12:00 PM

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

Food Borne 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

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 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
NA 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

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

Form Number: DH 4023 03/18 16-48-01062 Enterprise Learning Academy 255
Good Retail Practices

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

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

Form Number: DH 4023   03/18                16-48-01062   Enterprise Learning Academy 255
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Darlene Mays
Date: 1/17/2020

General Comments

Food Safety Manager. Darlene Mays-FSMC-Prometric-Cert# 2079915- Exp date: 11/27/24.

Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, lids observed closed, and plugs in place

Observed staff cooking chicken for sweet and sour chicken at 350 F. Observed staff serving lunch.

Hand sink: 124 F
Hot boxes: 190 F; 160 F; pizza and chicken inside
Walk-in Cooler: 35 F; milk inside: 36 F
Walk-in Freezer: all TCS foods appear frozen
Reach in refrigerator: 35 F; salad inside: 37 F

Serving Line 1:
Pizza: 148 F
Salisbury steak sandwich: 152 F
BBQ Beans: 161 F
Salad: 39 F
Fruit cocktail: 40 F
Whole pears

Serving Line 2:
Pizza: 146 F
Salisbury steak sandwich: 149 F
BBQ Beans: 157 F
Salad: 40 F
Fruit cocktail: 38 F
Whole pears

Email Address(es): Darlene.Mays@compass-usa.com