**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00641</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: First Coast Sr High 265</td>
</tr>
<tr>
<td>Address: 590 Duval Station Road</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32218</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: Chantell Sailes</td>
</tr>
<tr>
<td>Phone: (904) 693-8708</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:Chantell.Sailes@compass-usa.com">Chantell.Sailes@compass-usa.com</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 2/21/2020</td>
</tr>
<tr>
<td>Correct By: None</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29): 1</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Facility Grade: N/A</td>
</tr>
<tr>
<td>Stop Sale: No</td>
</tr>
<tr>
<td>Begin Time: 11:00 AM</td>
</tr>
<tr>
<td>End Time: 11:40 AM</td>
</tr>
</tbody>
</table>

**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
- OUT 9. No bare hand contact with RTE food (COS)

**APPROVED SOURCE**

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- NA 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
- NA 29. Variance/specialized process/HACCP
Good Retail Practices

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

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

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
- 46. Slash resistant/cloth gloves used properly

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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 #9. No bare hand contact with RTE food
staff member observed with bare hand contact to apples for serving line. No bare hand contact with ready to eat foods by staff members during food prep.
Violation corrected by manager while still on site.
CODE REFERENCE: 64E-11.003(3). Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.

General Comments
hand sink water temp 116o f.
reach in coolers not abive 40o f.
walk-in coolers 37o f.
walk-in freezer 5o f.
sanitizer tank empty
FSMC: Chantell Sailes Prometric exp. 10/19/23
serving line: beans 137o f.; ziti 158o f.; chicken strips 147o f.; french fries 138o f.

Email Address(es): chauntell.sailes@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Chantell Sailes
Date: 2/21/2020

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

Form Number: DH 4023 03/18 16-48-00641 First Coast Sr High 265

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