**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00310</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Hendricks Ave Elem 71</td>
</tr>
<tr>
<td>Address: 3400 Hendricks Avenue</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32207</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: Robin Jones Phone: 904-346-5610</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:Robinjones@compass-usa.com">Robinjones@compass-usa.com</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 8/28/2019</td>
</tr>
<tr>
<td>Correct By: by 8:00 AM</td>
</tr>
<tr>
<td>Re-Inspection Date: 10/1/2019</td>
</tr>
<tr>
<td>Facility Grade: N/A</td>
</tr>
</tbody>
</table>

**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN 1. Demonstration of Knowledge/Training
- OUT 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
- OUT 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
- 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
- NA 23. Date marking and disposition
- IN 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA 25. Advisory for raw/undercooked food
- IN 26. Pasteurized foods used: No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA 27. Food additives: approved & properly used

**ADDITIVES AND TOXIC SUBSTANCES**

- IN 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA 29. Variance/specialized process/HACCP

**RESULT:** Unsatisfactory
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
- 46. Slash resistant/cloth gloves used properly

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

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 #2. Certified Manager/Person in charge present
Certification for PIC expired on 7-14-19. Certification needs to be renewed by reinspection date of 10-1-19.
CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

Inspector Signature: [Signature]
Client Signature: [Signature]
Form Number: DH 4023  03/18  16-48-00310  Hendricks Ave Elem 71
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, and lids observed closed

Observed staff serving lunch

Temperatures/Measurements:
Hand sink: 106 F
Hot boxes: 194 F, 194 F
Walk-in Cooler: 37 F; milk inside: 37 F
Walk-in Freezer: -14 F; all TCS foods appear frozen
Reach in refrigerators: 35 F, 438 F; cheese: 39 F
Milk boxes: 38 F; milk inside: 37 F

General Comments:
Robin Jones-FSMC-Prometric-Exp. 7-14-19

FDOH will follow up for reinspection on 10-1-19

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