### Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00793</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Hogan Spring Glen Elem 64</td>
</tr>
<tr>
<td>Address:</td>
<td>6736 Beach Boulevard</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32216</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Catherine Mattison Prometric 2023</td>
</tr>
<tr>
<td>Phone:</td>
<td>904-7201641</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:Catherine.mattison@compass-usa.com">Catherine.mattison@compass-usa.com</a></td>
</tr>
</tbody>
</table>

### Inspection Information

<table>
<thead>
<tr>
<th>Purpose:</th>
<th>Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date:</td>
<td>2/18/2020</td>
</tr>
<tr>
<td>Correct By:</td>
<td>Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
</tbody>
</table>

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

### 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**
  - OUT 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
  - 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
  - OUT 17. Proper disposal of unsafe food
  - OUT 18. Cooking time & temperatures
  - OUT 19. Reheating procedures for hot holding
  - OUT 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures
  - IN 23. Date marking and disposition
  - OUT 24. Time as PHC; procedures & records
  - NA 25. Advisory for raw/undercooked food
  - NA 26. Pasteurized foods used; No prohibited foods
  - NA 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used
  - NA 29. Variance/specialized process/HACCP

Inspector Signature: [Signature]

Client Signature: [Signature]

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16-48-00793 Hogan Spring Glen Elem 64
Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
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)
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 clean
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 #3. Knowledge, responsibilities and reporting
Manager to review knowledge of foodborne illnesses and symptoms
Also ensure training documentation of staff for next inspection
CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.

Violation #54. Garbage & refuse disposal
Dumpster lids should be closed
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector haborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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

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General Comments

Catherine Mattison Prometic 10/23
Recommend de-cluttering rear storage and mop areas
Tongs provided for apples
Had test strips, sink was set up properly 200 PPM Quat

Temperatures:
Milk box 38 F, 38 F, the milk was at 38 F
Food warmer 140 F
Taco meat 160 F
Refried beans 175 F
Burritos 155 F
Reach in cooler 38 F, other out of service
Walk in cooler 40, walk in freezer at -10

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