**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-02417</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>J Allen Axson Elementary 141</td>
</tr>
<tr>
<td>Address:</td>
<td>4763 Sutton Park Court</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32224</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>Danitra Johnson</td>
</tr>
<tr>
<td>Phone:</td>
<td>(904) 992-3600</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:danitra.johnson@compass-usa.com">danitra.johnson@compass-usa.com</a></td>
</tr>
<tr>
<td>Purpose:</td>
<td>Routine</td>
</tr>
<tr>
<td>Inspection Date:</td>
<td>11/15/2019</td>
</tr>
<tr>
<td>Correct By:</td>
<td>Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29):</td>
<td>1</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R):</td>
<td>0</td>
</tr>
<tr>
<td>Facility Grade:</td>
<td>N/A</td>
</tr>
<tr>
<td>Stop Sale:</td>
<td>No</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
  - 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

- **PROTECTION FROM CONTAMINATION**
  - IN 14. Shellstock tags & parasite destruction
  - IN 15. Food separated & protected; Single-use gloves

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - IN 17. Proper disposal of unsafe food

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 18. Cooking time & temperatures
  - IN 19. Reheating procedures for hot holding
  - IN 20. Cooling time and temperature
  - OUT 21. Hot holding temperatures

- **CONSUMER ADVISORY**
  - IN 22. Cold holding temperatures
  - IN 23. Date marking and disposition
  - IN 24. Time as PHC; procedures & records

- **ADDITIVES AND TOXIC SUBSTANCES**
  - IN 25. Advisory for raw/undercooked food
  - IN 26. Pasteurized foods used; No prohibited foods

- **APPROVED PROCEDURES**
  - IN 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used

**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.
Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Danitra Johnson
Date: 11/15/2019

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

GOOD RETAIL PRACTICES
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

GOOD RETAIL PRACTICES
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 #22. Cold holding temperatures
Self-closing device for walk-in cooler failing to hold door closed. Contact maintainance to have device adjusted for proper operation.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

General Comments
hand sink water temp 106o f.
walk-in cooler 38o f.
walk-in freezer 12o f.
FSMC Danitra Johnson Prometric exp. 1/3/24
Serving Line: Pizza 135o f., hamburger patties 143o f., green beans 135o f.

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

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Print Client Name: Danitra Johnson
Date: 11/15/2019

Inspector Signature:  
Client Signature:  

Form Number: DH 4023   03/18               16-48-02417    J Allen Axson Elementary 141

2 of 2