### Facility Information

- **Permit Number:** 16-48-00319
- **Name of Facility:** Jacksonville Beach Elementary 144
- **Address:** 315 10th Street S
- **City, Zip:** Jacksonville Beach 32250
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Kristine Sing
- **Phone:** (904) 247-5944
- **PIC Email:** Kristina.sing@compass-usa.com

### Inspection Information

- **Purpose:** Routine
- **Inspection Date:** 1/15/2020
- **Correct By:** by 8:00 AM
- **Re-Inspection Date:** 1/17/2020
- **Begin Time:** 10:30 AM
- **End Time:** 11:25 AM
- **Facility Grade:** N/A
- **Stop Sale:** No

### 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**
- OUT 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
- 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

**CONSUMER ADVISORY**
- NA 24. Time as PHC; procedures & records
- 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

**APPROVED PROCEDURES**
- NA 29. Variance/specialized process/HACCP

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**RESULT:** Unsatisfactory
## Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>47. Food &amp; non-food contact surfaces</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>32. Variance obtained for special processing</td>
<td>49. Non-food contact surfaces clean</td>
<td>52. Sewage &amp; waste water properly disposed</td>
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<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
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<tr>
<td>33. Proper cooling methods; adequate equipment</td>
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<td>34. Plant food properly cooked for hot holding</td>
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<td>35. Approved thawing methods</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<tr>
<th>FOOD IDENTIFICATION</th>
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<td>37. Food properly labeled; original container</td>
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<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
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<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
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<td>40. Personal cleanliness</td>
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<td>41. Wiping cloths: properly used &amp; stored</td>
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<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<th>PROPER USE OF UTENSILS</th>
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<tbody>
<tr>
<td>43. In-use utensils: properly stored</td>
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<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td>45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td>46. Slash resistant/cloth gloves used properly</td>
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**Code Reference:** 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

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### Violations Comments

Violation #8. Hands clean & properly washed
Sole hand sink in food prep area initially measured at 98°F, as taking reading temp dropped to 82°F. Per Manager the hand sink has not been giving them problems. Spot check of water temp at 3 compartment sink measured at over 120°F.

**Code Reference:** 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

### General Comments

Hand sink water temp 820°F.
walk-in cooler 340°F.
sanitizer tank 100 PPM
serving line: Chicken nuggets 1350°F, bagels and cheese 1350°F, spiced apples 1760°F, glazed carrots 1780°F.
FSMC: Kristine Guadalupe ServSafe exp. 9/22/23

Note: handsink had mixing valve for hot and cold water feed under the sink.

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

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**Inspector Signature:***

**Client Signature:***

Form Number: DH 4023 03/18 16-48-00319 Jacksonville Beach Elementary 144

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