Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00581</th>
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<tbody>
<tr>
<td>Name of Facility: James Weldon Johnson #152</td>
</tr>
<tr>
<td>Address: 3276 Norman E Thagard Boulevard</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32254</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: Rita Dixon Phone: 904-693-7912</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:rita.dixon@compass-usa.com">rita.dixon@compass-usa.com</a></td>
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Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
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<tbody>
<tr>
<td>Inspection Date: 8/22/2019</td>
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<tr>
<td>Correct By: Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29): 0</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>FacilityGrade: N/A</td>
</tr>
<tr>
<td>StopSale: No</td>
</tr>
<tr>
<td>Begin Time: 12:30 PM</td>
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<tr>
<td>End Time: 01:30 PM</td>
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</tbody>
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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
NO 6. Proper eating, tasting, drinking, or tobacco use
NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
NO 8. Hands clean & properly washed
NO 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
NO 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

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

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
Good Retail Practices

SAFEGOODFOODANDWATER

IN 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOODTEMPERATURECONTROL

IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOODIDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTIONOFFOODCONTAMINATION

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

PROPERUSEOFUTENSILS

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

IN 46. Slash resistant/cloth gloves used properly

UTENSILESPROPERUSEOFUTENSILS

OUT 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICALFACILITIES

OUT 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 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 #47. Food & non-food contact surfaces
Mop buckets are being dumped outside instead of a designated mop sink area.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #50. Hot & cold water available; adequate pressure
Hand sink closest to the PIC desk will not reach 100 F; the other 2 sinks are fine at 114 F and 113 F
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
General Comments

Current permit on display.
Observed written FDOH required policies and procedures posted on facility walls.

Observed kitchen staff serving lunch and clean up/ware washing; date marking left overs.
All hand sinks have soap and paper towels; 1 hand sink does not have hot water.
Hand washing signs observed.
Staff restrooms are appropriately stocked.
All foods dated and labeled.
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm.
No pests observed at time of inspection.
Dumpster area is clean and lids closed.

Temperatures:
Hand sinks: 97 F; 114 F; 113 F.
Hot boxes: 200 F; hot holding chicken nuggets (145 F), tater tots (150 F) and chicken patties (143 F).
Walk-in Cooler: 40 F; milk inside: 39 F.
Walk-in Freezer: all TCS foods frozen solid.
Reach in refrigerators: 37 F, 35 F; celer inside: 37 F; pineapples: 40 F.
Reach in freezers: all TCS foods appear frozen.

1st Serving Line:
chicken nuggets: 144 F.
Tater tots: 148 F.
Chicken Patties: 141 F.
Waffles: 136 F.
applesauce: 38 F.
side salad: 39 F.
chick peas (served cold): 40 F.

2nd serving line:
Sliced pizza: 139 F.
side salad: 40 F.
chick peas: 41 F.
chicken nuggets: 142 F.

3rd serving line:
chicken patties: 140 F.
chicken nuggets: 138 F.
tater tots: 143 F.
waffles: 135 F.

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