**Facility Information**

- Permit Number: 16-48-00449
- Name of Facility: John Love Elem 73
- Address: 1531 Winthrop Street
- City, Zip: Jacksonville 32206
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Nichelle L. Brown
- Phone: 904-630-6791
- PIC Email: nichelle.brown@compass-usa.com

**Inspection Information**

- Purpose: Routine
- Inspection Date: 7/11/2019
- Correct By: None
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 10:03 AM
- End Time: 10:39 AM

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**
- **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
- **NA** 13. Food in good condition, safe, & unadulterated

**PROTECTION FROM CONTAMINATION**
- **IN** 14. Shellstock tags & parasite destruction
- **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**
- **NO** 18. Cooking time & temperatures
- **NO** 19. Reheating procedures for hot holding
- **NO** 20. Cooling time and temperature
- **NO** 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**
- **NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIONS 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
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

UTENSILS, EQUIPMENT AND VENDING

- 47. Food & non-food contact surfaces clean

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

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

FOOD IDENTIFICATION

- 37. 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

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

No Violation Comments Available

General Comments

Cooler 38F, freezer 0 F, test strips and compartment sink at 300ppm, current permit and policies posted, handashing signs posted, hot and cold running water at all sinks, no food cooked, Condition satisfactory.

Email Address(es): nichelle.brown@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Nichelle Bown
Date: 7/11/2019

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

Form Number: DH 4023 03/18 16-48-00449 John Love Elem 73