Facility Information

Permit Number: 16-48-00322
Name of Facility: Joseph Finegan Elem 247
Address: 555 Wonderwood Drive
City, Zip: Atlantic Beach 32233

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Taran Palmer Phone: (904) 247-5997
PIC Email:

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Inspection Information

Purpose: Routine
Inspection Date: 11/20/2019
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: 09:45 AM
End Time: 10:25 AM

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
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
IN 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
IN 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
NA 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

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

Form Number: DH 4023 03/18 16-48-00322 Joseph Finegan Elem 247

1 of 2
# Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td>30. Pasteurized eggs used where required</td>
</tr>
<tr>
<td></td>
<td>31. Water &amp; ice from approved source</td>
</tr>
<tr>
<td></td>
<td>32. Variance obtained for special processing</td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td>33. Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td></td>
<td>34. Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td></td>
<td>35. Approved thawing methods</td>
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<tr>
<td></td>
<td>36. Thermometers provided &amp; accurate</td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td>37. Food properly labeled; original container</td>
</tr>
<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td>38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td></td>
<td>39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td></td>
<td>40. Personal cleanliness</td>
</tr>
<tr>
<td></td>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td></td>
<td>42. Washing fruits &amp; vegetables</td>
</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td>43. In-use utensils: properly stored</td>
</tr>
<tr>
<td></td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td></td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
</tr>
<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td></td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td></td>
<td>48. Ware washing: installed, maintained, &amp; test strips</td>
</tr>
<tr>
<td></td>
<td>49. Non-food contact surfaces clean</td>
</tr>
</tbody>
</table>

### Violations Comments

No Violation Comments Available

### General Comments

- Hand sink water temp: 105°F
- Walk-in cooler: 34°F
- Walk-in freezer: -7°F
- Sanitizer tank empty
- FSMC Taran Palmer ServSafe Exp. 4/22/24
- Serving line: meatballs: 140°F, pasta: 153°F, chickpeas: 168°F

Email Address(es): taran.palmer@compass-usa.com

### Inspection Conducted By

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Taran Palmer
Date: 11/20/2019

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