STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Facility Information

RESULT: Satisfactory

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00816</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Kings Trail Elem 203</td>
</tr>
<tr>
<td>Address: 7401 Old Kings Road S</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32217</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: Lorraine Ward</td>
</tr>
<tr>
<td>Phone: 904-739-5254</td>
</tr>
<tr>
<td>PIC Email:</td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 7/9/2019</td>
</tr>
<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: 11:40 AM</td>
</tr>
<tr>
<td>End Time: 12:40 PM</td>
</tr>
</tbody>
</table>

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
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
NO 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

Inspector Signature: Will Darlin
Client Signature: Lorraine Ward

Form Number: DH 4023 03/18 16-48-00816 Kings Trail Elem 203

1 of 3
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

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

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 #47. Food & non-food contact surfaces
1. Replace interior stripping of reach in refrigerator (closest to serving line). Observed loose and torn lining. Unit has a small puddle of water on bottom. 2. Place light shields inside both the walk-in cooler and freezer to prevent physical hazards. 3. Replace/repair front two legs for prep table to prevent safety hazards-both observed loose. 4. The hand sink right outside restrooms has a small leak underneath. Repair to prevent safety hazards.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #56. Ventilation & lighting
Replace burnt out lights in room 42C- right outside restrooms and also in the back room containing the mop bucket drain to prevent safety hazards.
CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels; see comments
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: not set up
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, and lids observed closed

Observed staff serving lunch and cleaning kitchen

Temperatures/Measurements:
Hand sink: 106 F
Hot boxes: not in use
Walk-in Cooler: 40 F; milk inside: 40 F; see comments
Walk-in Freezer: 6 F; all TCS foods appear frozen
Reach in refrigerators: 32 F, 35 F; cheese: 37 F
Milk boxes: 35 F; milk inside: 40 F

Serving Line:
Chicken taco meat: 153 F
Red beans: 159 F
100% pineapple juice: 39 F

General Comments:
Lorraine Ward-FSMC-Prometric-Exp. 10-19-2023
Correct violations by next inspection

Email Address(es): Lorraine.Ward@compass-usa.com

Inspection Conducted By: William Devlin  (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Lorraine Ward
Date: 7/9/2019