## Facility Information

| Permit Number: | 16-48-00343 |
| Name of Facility: | Lone Star Elem |
| Address: | 10400 Lone Star Road |
| City, Zip: | Jacksonville 32225 |
| Type: | School (9 months or less) |
| Owner: | Duval County School Board |
| Person In Charge: | shatecca meadows |
| Phone: | (904) 565-2713 |
| PIC Email: | shatecca.meadows@compass-usa.com |

## Inspection Information

| Purpose: | Routine |
| Inspection Date: | 1/22/2020 |
| 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: | 10:30 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
- **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
- **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
Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Date: 1/22/2020

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 clean
48. Ware washing: installed, maintained, & used; test strips (COS)
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

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

No Violation Comments Available

General Comments

hand sink water temp 107o f.
walk-in cooler 34o f.
walk-in freezer -4o f.
sanitizer tank 300 PPM
FSMC: Shatecca Meadows prometric 2/19/23
serving line: sweet and sour chicken 140o f., rice 161o f., peas and carrots 154o f.

Email Address(es): shatecca.meadows@compass-usa.com

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Inspector Signature:

Client Signature:

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