Facility Information

RESULT: Satisfactory

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00343</th>
<th>Facility Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Lone Star Elem 233</td>
<td></td>
</tr>
<tr>
<td>Address: 10400 Lone Star Road</td>
<td></td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32225</td>
<td></td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
<td></td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
<td></td>
</tr>
<tr>
<td>Person In Charge: shatecca meadows Phone: (904) 565-2713</td>
<td></td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:shatecca.meadows@compass-usa.com">shatecca.meadows@compass-usa.com</a></td>
<td></td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 12/10/2019</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Correct By: None</td>
<td>Begin Time: 11:25 AM</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
<td>End Time: 12:10 PM</td>
</tr>
<tr>
<td>FacilityGrade: N/A</td>
<td>StopSale: No</td>
</tr>
</tbody>
</table>

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
  - NA 13. Food in good condition, safe, & unadulterated
  - IN 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
  - IN 25. Advisory for raw/undercooked 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 26. Pasteurized foods used: No prohibited foods
  - NO 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used
- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 29. Variance/specialized process/HACCP
Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Date: 12/10/2019

Good Retail Practices

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

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
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

PROPER USE OF UTENSILS
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

UTENSILS, EQUIPMENT AND VENDING
IN 47. Food & non-food contact surfaces
OUT 48. Ware washing: installed, maintained, & used; test strips (COS)
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
IN 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 #48. Ware washing: installed, maintained, & used; test strips
sanitizer tank at 100 PPM. Maintain sanitizer strength at required strength. Violation corrected while on site.
CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

General Comments
hand sink water temp 105o f.
walk-in cooler 22o f.
walk-in freezer 8o f.
sanitizer tank 100 PPM
FSMC: Shatecca Meadows prometric 2/19/23

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

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Date: 12/10/2019