Facility Information

| Permit Number: 16-48-00829 |
| Name of Facility: Loretto Elem 30 |
| Address: 3900 Loretto Road 503 |
| City, Zip: Jacksonville 32223 |
| Type: School (9 months or less) |
| Owner: Duval County School Board |
| Person In Charge: Stephanie Land Phone: 904-260-5803 |
| PIC Email: stephanie.land@compass-usa.com |

Inspection Information

| Purpose: Routine |
| Inspection Date: 9/24/2019 |
| Correct By: Next Inspection |
| 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

Superintendents of Knowledge/Training
1. Certified Manager/Person in charge present
2. Certified Manager/Person in charge present
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
29. Variance/specialized process/HACCP

RESULT: Satisfactory
### Good Retail Practices

#### SAFE FOOD AND WATER
- **IN** 30. Pasteurized eggs used where required
- **IN** 31. Water & ice from approved source
- **IN** 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
- **IN** 48. Ware washing: installed, maintained, & used; test strips
- **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
- **OUT** 54. Garbage & refuse disposal
- **IN** 55. Facilities installed, maintained, & clean
- **IN** 56. Ventilation & lighting
- **IN** 57. Permit; Fees; Application; Plans

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**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 #54. Garbage & refuse disposal
Plug missing for dumpster making it no longer leak proof.

**CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.**

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**Inspector Signature:**

[Signature]

**Client Signature:**

[Signature]

Form Number: DH 4023  03/18  16-48-00829  Loretto Elem 30
General Comments
Stephanie.Land@compass-usa.com; Stephanie Land-FSMC-Prometric-Exp. 8-10-2023
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom is appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water; EcoLab
No pests observed at time of inspection

Observed staff serving lunch

Temperatures/Measurements:
Hand sink: 104 F
Hot boxes: 160 F, 175 F; nothing inside
Walk-in Cooler: 35 F; cheese inside: 39 F
Walk-in Freezer: all TCS foods appear frozen
Reach in refrigerators: 39 F, 37 F, 39 F; applesauce: 40 F
Milk boxes: 48 F, 52 F; milk inside: 38 F, 41 F
Fire Extinguisher due September 2019

Serving Line
Chicken: 138 F
Peas: 152 F
Broccoli: 147 F
Hot wraps: 135 F
Whole plums: served in individual trays
Whole peaches: served in individual trays
Apple sauce: 39 F

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