**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 FM 6/23
- **Phone:** 904-260-5803
- **PIC Email:** Stephanie.land@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 11/5/2019
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 0
- **Number of Repeat Violations (1-57 R):** 1
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 08:32 AM
- **End Time:** 09:54 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 | \  
|-------------|---|
| 1. Demonstration of Knowledge/Training | IN \  
| 2. Certified Manager/Person in charge present | IN \  

| Employee Health | \  
|-----------------|---|
| 3. Knowledge, responsibilities and reporting | IN \  
| 4. Proper use of restriction and exclusion | IN \  
| 5. Responding to vomiting & diarrheal events | IN \  

| Good Hygienic Practices | \  
|-------------------------|---|
| 6. Proper eating, tasting, drinking, or tobacco use | IN \  
| 7. No discharge from eyes, nose, and mouth | IN \  

| Preventing Contamination By Hands | \  
|-----------------------------------|---|
| 8. Hands clean & properly washed | IN \  
| 9. No bare hand contact with RTE food | IN \  
| 10. Handwashing sinks, accessible & supplies | IN \  

| Approved Source | \  
|-----------------|---|
| 11. Food obtained from approved source | IN \  
| 12. Food received at proper temperature | IN \  
| 13. Food in good condition, safe, & unadulterated | IN \  
| 14. Shellstock tags & parasite destruction | NA \  

| Protection From Contamination | \  
|-------------------------------|---|
| 15. Food separated & protected; Single-use gloves | IN \  
| **16. Food-contact surfaces; cleaned & sanitized** | IN \  
| **17. Proper disposal of unsafe food** | NO \  
| **18. Cooking time & temperatures** | NO \  
| **19. Reheating procedures for hot holding** | NO \  
| **20. Cooling time and temperature** | NO \  
| **21. Hot holding temperatures** | NO \  
| **22. Cold holding temperatures** | NO \  
| **23. Date marking and disposition** | NO \  
| **24. Time as PHC; procedures & records** | NO \  

| Consumer Advisory | \  
|-------------------|---|
| **25. Advisory for raw/undercooked food** | NA \  
| **26. Pasteurized foods used; No prohibited foods** | IN \  

| Additives And Toxic Substances | \  
|--------------------------------|---|
| **27. Food additives: approved & properly used** | NA \  
| **28. Toxic substances identified, stored, & used** | IN \  

| Approved Procedures | \  
|--------------------|---|
| **29. Variance/specialized process/HACCP** | NA \  

**Inspector Signature:**

**Client Signature:**

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**Form Number:** DH 4023 03/18 16-48-00829 Loretto Elem 30
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>48. Ware washing; installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>54. Garbage &amp; refuse disposal (R)</td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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 #35. Approved thawing methods
Pepperoni and Turkey coins were thawing in sink without cold running water (They were still frozen)
Review thawing procedures with staff
CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.

Violation #54. Garbage & refuse disposal
The dumpster is missing the plug - Not leakproof, -This was noted on the last inspection
The dumpster is also full and the lids are open
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector haborage. 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.

Violation #56. Ventilation & lighting
Repair light in closet near office
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

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
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm;
Mop sink has hot & cold water
No pests observed at time of inspection
The ice machine is not working

Temperatures/Measurements:
Hot boxes: 180 F, 184 F;
Walk-in Cooler: 34 F;
Walk-in Freezer: -10 F; all TCS foods appear frozen
Reach in refrigerators: 36 F, 40 F;
Milk boxes: 39 F and 35 F

Serving Line
Teriyaki chicken 187 F
Hamburgers 165 F

General Comments:
Stephanie Land-FSMC-Prometric-Exp. 8-10-2023
Correct violation by next inspection

Email Address(es): Stephanie.land@compass-usa.com;
William.ratley@compass-usa.com;
Kathleen.thomas@compass-usa.com