Facility Information

Permit Number: 16-48-00345
Name of Facility: Love Grove Elementary School #82
Address: 2446 University Boulevard S
City, Zip: Jacksonville 32216
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Ingrid Holland FM 2023
PIC Email: Hollandi@duvalschools.org

Inspection Information

Purpose: Routine
Inspection Date: 10/25/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 12:35 PM
End Time: 01:45 PM

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
OUT 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
IN 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
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
OUT 21. Hot holding temperatures
NO 22. Cold holding temperatures (COS)
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

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
Violation #3. Knowledge, responsibilities and reporting  
Manager to review knowledge of Foodborne Illnesses  
CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.

Violation #22. Cold holding temperatures  
There was some Milk at 50 degrees (Note: this was at the end of service) Also review procedures for keeping hot food (chicken sandwich) Adjacent to cold items (Garbanzo beans) Although service was over it appeared that the chicken sandwiches may have had a temperature issue - They were being thrown away  
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>NO 33. Proper cooling methods; adequate equipment</td>
<td></td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
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</thead>
<tbody>
<tr>
<td>IN 37. Food properly labeled; original container</td>
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</table>

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<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
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</thead>
<tbody>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td></td>
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</tbody>
</table>

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<tr>
<th>PROPER USE OF UTENSILS</th>
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</thead>
<tbody>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 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

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General Comments

A delivery occurred with frozen juice, It was solidly frozen, Lunch service had just ended at time of inspection. Proper thawing in the cooler was observed, The three compartment sink was set up properly with the correct amount of sanitizer (Strips were available) one staff member was observed using good handwashing practices, the milk box was showing 54 degrees - the lid was open as service had just ended. The walk in was at 39, all other coolers were below 41 degrees  
Note: Due to a computer issue the report was completed and signature was obtained later the same day

Email Address(es): Hollandi@duvalschools.org

Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  16-48-00345  Love Grove Elementary School #82
Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Ingrid Holland
Date: 10/25/2019