**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00345</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Love Grove Elementary School #82</td>
</tr>
<tr>
<td>Address:</td>
<td>2446 University Boulevard S</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32216</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Ingrid Holland FM 2023</td>
</tr>
<tr>
<td>Phone:</td>
<td>904-720-1646</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:HollandI@duvalschools.org">HollandI@duvalschools.org</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

| Purpose: | Routine |
| Inspection Date: | 1/27/2020 |
| 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: | 10:55 AM |
| End Time: | 11:55 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
  - IN 12. Food received at proper temperature
  - IN 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

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - NO 18. Cooking time & temperatures
  - NO 19. Reheating procedures for hot holding
  - NO 20. Cooling time and temperature
  - IN 21. Cold holding temperatures (COS)
  - IN 22. Date marking and disposition
  - NA 23. Date marking and disposition
  - NA 24. Time as PHC; procedures & records

- **CONSUMER ADVISORY**
  - IN 25. Advisory for raw/undercooked food

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 26. Pasteurized foods used; No prohibited foods

- **ADDITIVES AND TOXIC SUBSTANCES**
  - IN 27. Food additives: approved & properly used
  - NA 28. Toxic substances identified, stored, & used

- **APPROVED PROCEDURES**
  - NA 29. Variance/specialized process/HACCP
**Good Retail Practices**

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

**FOOD TEMPERATURE CONTROL**
- NO 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 clean
- 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
- 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**

No Violation Comments Available

---

Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18  16-48-00345  Love Grove Elementary School #82  

2 of 3
General Comments

No violations noted at time of inspection
Manager was knowledgable on foodborne Illnesses
Employee training Documentaion was available
Proper thawing in the cooler was observed.

Temperature observations:
Milk box and milk inside 38 F
Reach in cooler 34 F, 35 F
Walk in cooler 35, Freezer -5
Hot box 180 F
Rice on line 135 F, Just cooked 180 F
Chicken teriyaki 145 F
Green beans 160 F

Ms. Holland Servesafe 11/6/23

Email Address(es): Hollandi@duvalschools.org

Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Ingrid Holland
Date: 1/27/2020