Facility Information

Permit Number: 16-48-00688
Name of Facility: Martin L King Jr Elementary 220
Address: 8801 Lake Placid Drive E
City, Zip: Jacksonville 32208

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Cynthia Hall    Phone: 904-924-3030
PIC Email: cynthia.hall@compass-usa.com

Permit Information

Purpose: Reinspection
Inspection Date: 1/9/2020
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: 01:00 PM
End Time: 01:30 PM

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
NO 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
IN 18. Cooking time & temperatures
NOT 19. Reheating procedures for hot holding
NOT 20. Cooling time and temperature
NOT 21. Hot holding temperatures
NOT 22. Cold holding temperatures
IN 23. Date marking and disposition
IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
NA 26. Pasteurized foods used; No prohibited foods

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

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:   Client Signature:

Form Number: DH 4023    03/18   16-48-00688    Martin L King Jr Elementary 220
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 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>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
</tbody>
</table>

**Food Temperature Control**

| IN 33. Proper cooling methods; adequate equipment | IN 47. Food & non-food contact surfaces |
| NO 34. Plant food properly cooked for hot holding | |
| NO 35. Approved thawing methods | |
| IN 36. Thermometers provided & accurate | |

**Food Identification**

| IN 37. Food properly labeled; original container | IN 48. Ware washing: installed, maintained, & used; test strips |
| | IN 49. Non-food contact surfaces clean |

**Prevention of Food Contamination**

| IN 38. Insects, rodents, & animals not present | IN 50. Hot & cold water available; adequate pressure |
| IN 39. No Contamination (preparation, storage, display) | IN 51. Plumbing installed; proper backflow devices |
| IN 40. Personal cleanliness | IN 52. Sewage & waste water properly disposed |
| IN 41. Wiping cloths: properly used & stored | IN 53. Toilet facilities: supplied, & cleaned |
| IN 42. Washing fruits & vegetables | IN 54. Garbage & refuse disposal |

**Proper Use of Utensils**

| IN 43. In-use utensils: properly stored | IN 55. Facilities installed, maintained, & clean |
| IN 44. Equipment & linens: stored, dried, & handled | IN 56. Ventilation & lighting |
| IN 45. Single-use/single-service articles: stored & used | 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

No Violation Comments Available

### General Comments

Observed test strips but sinks not set up, and staff log, observed new policies and procedures displayed on all. Observed soap and paper towels, handwashing signs posted, hot and cold running water at all sinks. Freezer 0F, cooler 36F, milk box 40F. Not complied on violation 47 the freezer. I did not inspect on 1-18-19 due to lack of time. Complied on violation 47. I did not reinspect on 12-3-19 due to lack of time.

Email Address(es): cynthia.hall@compass-usa.com; kathleen.thomas@compass-usa.com; William.Ratley@compass-usa.com; debra.roberts@compass-usa.com

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Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00688  Martin L King Jr Elementary 220

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Inspection Conducted By: Fredrick Polite  (4212)  
Inspector Contact Number: Work: (904) 253-1280 ex. 2570  
Print Client Name: Cynthia Hall  
Date: 1/9/2020  

Form Number: DH 4023  03/18   16-48-00688  Martin L King Jr Elementary 220  

Inspector Signature: 

Client Signature: 

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