State of Florida
Department of Health
County Health Department
Food Service Inspection Report

Facility Information

Permit Number: 16-48-00701
Name of Facility: Oceanway Elem 270
Address: 12555 Gillespie Avenue
City, Zip: Jacksonville 32218

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Felicia Saulsby Phone: 904-696-8764
PIC Email: felicia.saulsby@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 12/2/2019
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
Begin Time: 09:34 AM
End Time: 10:07 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
NA 14. Shellsstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
IN 15. Food separated & protected; Single-use gloves
IN 16. Food-contact surfaces; cleaned & sanitized

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 17. Proper disposal of unsafe food
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food
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

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-00701 Oceanway Elem 270

1 of 2
**Good Retail Practices**

<table>
<thead>
<tr>
<th><strong>SAFE FOOD AND WATER</strong></th>
<th><strong>UTENSILS, EQUIPMENT AND VENDING</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>OUT 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td><strong>PHYSICAL FACILITIES</strong></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<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>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
<td></td>
</tr>
<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>

The steam table on the south end of the kitchen is leaking.

**CODE REFERENCE:** 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

**Violations Comments**

Violation #47. Food & non-food contact surfaces

**General Comments**

Freezer 0F, Cooler 36F-40F, 40F, milk box 37F, chicken 161F, Cheeseburgers 175F test strips 200ppm, staff log, food labeled and dated. New policies and procedures on the wall. Handwashing sign observed, all sinks have hot and cold running water, soap and paper towels, Condition satisfactory.

Email Address(es): felicia.saulsby@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

**Inspection Conducted By:** Fredrick Polite  (4212)
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2570
**Print Client Name:** Felicia Saulsby
**Date:** 12/2/2019

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