Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00576</th>
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</thead>
<tbody>
<tr>
<td>Name of Facility: Ortega Elementary School #16</td>
</tr>
<tr>
<td>Address: 4010 Baltic Street</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32210</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Almarie Doyle Phone: 904-381-7461</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:almarie.doyle@compass-usa.com">almarie.doyle@compass-usa.com</a></td>
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</tbody>
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Inspector Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
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<tbody>
<tr>
<td>Inspection Date: 2/5/2020</td>
</tr>
<tr>
<td>Correct By: Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29): 0</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R): 1</td>
</tr>
<tr>
<td>Facility Grade: N/A</td>
</tr>
<tr>
<td>Stop Sale: No</td>
</tr>
<tr>
<td>Begin Time: 12:40 PM</td>
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<tr>
<td>End Time: 01:25 PM</td>
</tr>
</tbody>
</table>

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. 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
  - NO 18. Cooking time & temperatures
  - NO 19. Reheating procedures for hot holding
  - NO 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures
  - NA 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
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

IN 33. Proper cooling methods; adequate equipment
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

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
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
OUT 55. Facilities installed, maintained, & clean (R)
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

Violation #55. Facilities installed, maintained, & clean
Cracked floor tiles in walk in cooler need to be replaced to ensure proper cleaning of floors.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.

Inspector Signature: Maria J. Rodriguez
Client Signature: Womar Hyde
Form Number: DH 4023  03/18  16-48-00576  Ortega Elementary School #16

2 of 3
General Comments

Current permit on display
Certified Food Manager: Almarie Doyle; Cert # 1879580; Expiration date: 10/30/20

Observed Employee Health Reporting Requirements posted.

All hand sinks are stocked with soap and paper towels
Staff bathroom is stocked with tissue, soap, and paper towels and trash can in restroom has a lid on it.
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed- 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, lids observed closed, and plugs in place.

Observed staff labeling and date marking, ware washing, and organizing/putting deliveries in walk in cooler and mobile freezer.

Temperatures:
Hand sink: 133 F
Hot boxes: 176 F; empty
Walk-in Cooler: 37 F; milk inside: 37 F
Walk-in Freezer is down; facility has a mobile freezer outside (all TCS foods frozen)
Reach in refrigerators: 35 F and 39 F; cucumber and tomato salad inside: 40 F
Milk cooler: 38 F; milk inside: 38 F

Menu:
chicken nachos; cheeseburger grilled cheese; tater tots; fries; chicken salad; cucumber and tomato salad; whole apples, whole oranges (sliced).

Hood system works.
Fire extinguisher is tagged March 2019

Email Address(es): almarie.doyle@compass-usa.com