**Facility Information**

- **Permit Number:** 16-48-00579
- **Name of Facility:** Palm Ave Exceptional Child Center #170
- **Address:** 1301 Palm Avenue
- **City, Zip:** Jacksonville 32254
- **Type:** School (more than 9 months)
- **Owner:** Duval County School Board
- **Person In Charge:** Janice Sheffield
- **Phone:** 904-693-7516
- **PIC Email:** Janice.sheffield@compass-usa.com

**Inspection Information**

- **Purpose:** Reinspection
- **Inspection Date:** 11/26/2019
- **Correct By:** by 8:00 AM
- **Re-Inspection Date:** 12/27/2019
- **Number of Risk Factors (Items 1-29):** 1
- **Number of Repeat Violations (1-57 R):** 1
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 01:20 PM
- **End Time:** 01:35 PM

**Foodborne Illness Risk Factors And Public Health Interventions**

- **SUPERVISION**
  - IN 1. Demonstration of Knowledge/Training
  - OUT 2. Certified Manager/Person in charge present (R)
- **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
  - NA 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
  - 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
    - NO 21. Hot holding temperatures
    - NA 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
    - IN 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

**Inspector Signature:**

**Client Signature:**

**Form Number:** DH 4023 03/18 16-48-00579 Palm Ave Exceptional Child Center #170

1 of 2
### Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td></td>
</tr>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td></td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td></td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<tr>
<td>NO 35. Approved thawing methods</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td></td>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
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<tr>
<td>NO 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
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<tr>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td></td>
</tr>
<tr>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td></td>
</tr>
<tr>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td></td>
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<tr>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td></td>
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<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>IN 56. Ventilation &amp; lighting</td>
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<tr>
<td>IN 57. Permit; Fees; Application; Plans</td>
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</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

Violation #2. Certified Manager/Person in charge present 
PIC was unable to present certification documentation.

**CODE REFERENCE:** 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

### General Comments

Still unable to verify food manager certification.

Email Address(es): Janice.sheffield@compass-usa.com; William.Ratley@compass-usa.com; Kathleen.Thomas@compass-usa.com

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**Inspection Conducted By:** Mari Richardson (68816)  
**Inspector Contact Number:** Work: (904) 253-2025 ex.  
**Print Client Name:** Janice Sheffield  
**Date:** 11/26/2019

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

**Form Number:** DH 4023 03/18  16-48-00579  Palm Ave Exceptional Child Center #170