**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

**RESULT:** Satisfactory

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 2/18/2020</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Correct By: None</td>
<td>Facility Grade: N/A</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
<td>Stop Sale: No</td>
</tr>
</tbody>
</table>

Begin Time: 11:55 AM  
End Time: 12:35 PM

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

- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food
- IN 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
- NA 25. Advisory for raw/undercooked food
- IN 26. Pasteurized foods used; No prohibited foods
- NO 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used
- 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**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td><strong>IN 46. Slash resistant/cloth gloves used properly</strong></td>
<td><strong>IN 50. Hot &amp; cold water available; adequate pressure</strong></td>
</tr>
<tr>
<td><strong>30. Pasteurized eggs used where required</strong></td>
<td><strong>IN 47. Food &amp; non-food contact surfaces</strong></td>
<td><strong>IN 51. Plumbing installed; proper backflow devices</strong></td>
</tr>
<tr>
<td><strong>IN 31. Water &amp; ice from approved source</strong></td>
<td><strong>IN 48. Ware washing: installed, maintained, &amp; used; test strips</strong></td>
<td><strong>IN 52. Sewage &amp; waste water properly disposed</strong></td>
</tr>
<tr>
<td><strong>IN 32. Variance obtained for special processing</strong></td>
<td><strong>IN 49. Non-food contact surfaces clean</strong></td>
<td><strong>IN 53. Toilet facilities: supplied, &amp; cleaned</strong></td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td><strong>IN 54. Garbage &amp; refuse disposal</strong></td>
<td><strong>IN 55. Facilities installed, maintained, &amp; clean</strong></td>
</tr>
<tr>
<td><strong>IN 33. Proper cooling methods; adequate equipment</strong></td>
<td><strong>IN 56. Ventilation &amp; lighting</strong></td>
<td><strong>IN 57. Permit; Fees; Application; Plans</strong></td>
</tr>
<tr>
<td><strong>IN 34. Plant food properly cooked for hot holding</strong></td>
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<tr>
<td><strong>IN 35. Approved thawing methods</strong></td>
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<tr>
<td><strong>IN 36. Thermometers provided &amp; accurate</strong></td>
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<tr>
<td><strong>IN 37. Food properly labeled; original container</strong></td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td></td>
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<tr>
<td><strong>IN 38. Insects, rodents, &amp; animals not present</strong></td>
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<tr>
<td><strong>IN 39. No Contamination (preparation, storage, display)</strong></td>
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<tr>
<td><strong>IN 40. Personal cleanliness</strong></td>
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<tr>
<td><strong>IN 41. Wiping cloths: properly used &amp; stored</strong></td>
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<tr>
<td><strong>IN 42. Washing fruits &amp; vegetables</strong></td>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
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<tr>
<td><strong>IN 43. In-use utensils: properly stored</strong></td>
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<tr>
<td><strong>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</strong></td>
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</tr>
<tr>
<td><strong>IN 45. Single-use/single-service articles: stored &amp; used</strong></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**

No Violation Comments Available

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*Inspector Signature:*

[Signature]

*Client Signature:*

[Signature]

Form Number: DH 4023   03/18

16-48-00579   Palm Ave Exceptional Child Center #170

2 of 3
General Comments

Current permit on display
Manager-Janice Sheffield-cert#18897235-exp date:1/31/25.

Upon arrival staff was serving lunch.

Hand sink: 119 F
Hand sink has hot & cold water, soap, and paper towels
Hand washing signs observed
Restroom is appropriately stocked with tissue, soap and paper towels
Dumpster area is clean, lids observed closed, and plugs in place
Quaternary ammonium and test strips observed
Observed required written policies posted on facility walls
No pests observed at time of inspection

Reach in 37 F; cheese inside: 40 F
Reach in freezer: All TCS foods frozen
Portable walk in cooler outside: 37 F; juice inside: 37 F
Portable Freezer (outside): All TCS foods frozen
milk cooler: 40 F; milk inside: 36 F

Serving:
Taco Tuesday:
Ground Trurkey: 181 F
Tortillas: 140 F
Refried Beans: 156 F
Pinepples: 40 F
Orange juice: 39 F

Hot box: 180 F; refried beans inside

Email Address(es): Janice.sheffield@compass-usa.com

Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Janice Sheffield
Date: 2/18/2020

Inspector Signature:  

Client Signature:

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