Facility Information

Permit Number: 16-48-00359
Name of Facility: Parkwood Heights Elementary #208
Address: 1709 Lansdowne Drive
City, Zip: Jacksonville 32211

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: James Ruffin Phone: (904) 720-1670
PIC Email: james.ruffin@compass-usa.com

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Inspection Information

Purpose: Routine
Inspection Date: 12/9/2019
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: 12:05 PM
End Time: 12:45 PM

Foodborne Illness Risk Factors And Public Health Interventions

SUPERVISION
IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in Charge present

EMPELOYEE 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 & supplied

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
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

ADDITIVES AND TOXIC SUBSTANCES
IN 26. Pasteurized foods used; No prohibited foods
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP
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>
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<tr>
<td>IN 31. Water &amp; ice from approved source</td>
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<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces clean</td>
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<td>IN 34. Plant food properly cooked for hot holding</td>
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<td>IN 35. Approved thawing methods</td>
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<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
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<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
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<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>OUT 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
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<tr>
<td>IN 40. Personal cleanliness (COS)</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<td>IN 42. Washing fruits &amp; vegetables</td>
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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

Violation #40. Personal cleanliness
Staff noted without hair restraint in food prep area. Violation corrected while on site.
CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

General Comments

hand sink water temp 129o f.
walk-in cooler 37o f.
walk-in freezer 5o f.
sanitizer tank 200 PPM
FSMC: James Ruffin, prometric exp. 8/1/23
serving line: lasagna roll up 2580 f., Broccoli 167o f.

Email Address(es): james.ruffin@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: James Riffin
Date: 12/9/2019