Facility Information

Permit Number: 16-48-00583
Name of Facility: Pinedale Elem 93
Address: 4229 Edison Avenue
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Raylene Martinez
Phone: 904-381-7491
PIC Email: raylene.martinez@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/1/2019
Correct By: by 8:00 AM
Re-Inspection Date: 7/3/2019

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: 10:30 AM
End Time: 11:22 AM

RESULT: Unsatisfactory

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
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
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
NO 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**
NA 25. Advisory for raw/undercooked food
NA 26. Pasteurized foods used; No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**
IN 27. Food additives: approved & properly used

**ADDITIVES AND TOXIC SUBSTANCES**
NA 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
Violation #38. Insects, rodents, & animals not present
wasps are coming into the kitchen through the ceiling panel opening in the kitchen.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #50. Hot & cold water available; adequate pressure
No hot water at inspection time.
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #55. Facilities installed, maintained, & clean
The ceiling tile is missing in the rear of the kitchen.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments
Juice and fruit 34°F, cooler 38°F, freezer 0°F. handwashin signs postedas well as permit and policies.

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**Inspection Conducted By:** Fredrick Polite (4212)
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2570
**Print Client Name:** Raylene Martinez
**Date:** 7/1/2019