Facility Information

Permit Number: 16-48-00720  
Name of Facility: San Mateo Elem 218  
Address: 600 Baisden Road  
City, Zip: Jacksonville 32218

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Victor Cotto  
Phone: 904-696-8750

PIC Email: Victor.Cotto@compass-usa.com

Inspection Information

Purpose: Routine  
Inspection Date: 7/16/2019  
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: 10:03 AM  
End Time: 11:10 AM

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  
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
IN 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  
16-48-00720  San Mateo Elem 218

1 of 2
**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>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 47. Food &amp; non-food contact surfaces clean</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
</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

**General Comments**
36 F apple, juice, milk, 36 cooler, limite food service, condition satisfactory. kitchen being renovated.

Email Address(es): Victor.Cotto@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

**Inspection Conducted By:** Fredrick Polite (4212)  
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2570  
**Print Client Name:** Victor Cotto  
**Date:** 7/16/2019

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Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  16-48-00720  San Mateo Elem 218