Facility Information

- Permit Number: 16-48-00368
- Name of Facility: San Pablo Elementary #80
- Address: 801 18th Avenue N
- City, Zip: Jacksonville Beach 32250

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Dana Shaw
Phone: 904.247.5949
PIC Email: dana.shaw@compass-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 11/14/2019
- Correct By: Next Inspection
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 1
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No

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
OUT 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
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
NA 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>
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<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>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<thead>
<tr>
<th>Food Temperature Control</th>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td>IN 35. Approved thawing methods</td>
<td>PHYSICAL FACILITIES</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<th>Food Identification</th>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<th>Prevention of Food Contamination</th>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 56. Ventilation &amp; lighting</td>
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<th>Proper Use of Utensils</th>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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**Violations Comments**

Violation #16. Food-contact surfaces; cleaned & sanitized
Facility ran out of test strips, for sanitizer tank this A.M.. Replace ASAP.

**CODE REFERENCE:** 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

**General Comments**

- Hand sink water temp 110o f.
- walk-in cooler 38o f.
- walk-in freezer -14o f.
- FSMC: Dana Shaw prometric exp. 10/19/23
- serving line: taco meat 178o f., refried beans 184o f.

Email Address(es): dana.shaw@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Dana shaw
Date: 11/14/2019

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**Form Number:** DH 4023  03/18  16-48-00368  San Pablo Elementary #80

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