Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00862</th>
<th>RESULT: Satisfactory</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Southside Estates Elem #76</td>
<td></td>
</tr>
<tr>
<td>Address: 9775 Ivey Road</td>
<td></td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32246</td>
<td></td>
</tr>
</tbody>
</table>

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Treneice Larry
Phone: 904-565-2706
PIC Email: Treneice.larry@compass-usa.com

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
<th>Begin Time: 01:20 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 1/21/2020</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
<td>End Time: 02:40 PM</td>
</tr>
<tr>
<td>Correct By: None</td>
<td>Facility Grade: N/A</td>
<td></td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
<td>Stop Sale: No</td>
<td></td>
</tr>
</tbody>
</table>

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

Food Borne Illness Risk Factors And Public Health Interventions

**SUPERVISION**

1. Demonstration of Knowledge/Training

2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

3. Knowledge, responsibilities and reporting

4. Proper use of restriction and exclusion

5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

6. Proper eating, tasting, drinking, or tobacco use

7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

8. Hands clean & properly washed

9. No bare hand contact with RTE food

10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

11. Food obtained from approved source

12. Food received at proper temperature

13. Food in good condition, safe, & unadulterated

14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized

17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

18. Cooking time & temperatures

19. Reheating procedures for hot holding

20. Cooling time and temperature

21. Hot holding temperatures

22. Cold holding temperatures

23. Date marking and disposition

24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

26. Pasteurized foods used: No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

27. Food additives: approved & properly used

28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

29. Variance/specialized process/HACCP

Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-00862 Southside Estates Elem #76
No Violation Comments Available

General Comments
No violations noted at this time
Lunch service over at time of inspection
Discussed knowledge of foodborne illnesses and symptoms with manager
Manager did have employee training documentation
Observed proper thawing in cooler
There are 5 large heavy bins of paperwork in the corner of the storeroom, Are they being moved for routine cleaning ?

Temperature observations:
Walk in : 38 F , Freezer 5 F
Warmers: one unit off, the other was at 180 F
Milk box 38 F, milk inside 38 F
Reach in coolers 34 F, Juice cooler 38 F

Email Address(es): Treneice.larry@compass-usa.com

Inspection Report:

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
31. Water & ice from approved source
32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
33. Proper cooling methods; adequate equipment
34. Plant food properly cooked for hot holding
35. Approved thawing methods
36. Thermometers provided & accurate

FOOD IDENTIFICATION
37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

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.