**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00485</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Susie E. Tolbert Elementary #128</td>
</tr>
<tr>
<td>Address: 1925 13th Street W</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32209</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type: School (9 months or less)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Sheldricka S Ray</td>
</tr>
<tr>
<td>Phone: 904-630-6861</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:sheldricka.ray@compass-us.com">sheldricka.ray@compass-us.com</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 11/18/2019</td>
</tr>
<tr>
<td>Correct By: None</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
</tbody>
</table>

**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: 10:21 AM**

**End Time: 10:56 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
IN 11. Food obtained from approved source
NO 12. Food received at proper temperature
NA 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
IN 17. Proper disposal of unsafe food
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
NA 24. Time as PHC; procedures & records
NA 25. Advisory for raw/undercooked food
IN 26. Pasteurized foods used; No prohibited foods
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used
NA 29. Variance/specialized process/HACCP

**RESULT:** Satisfactory
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

- SAFE FOOD AND WATER
  - In 30. Pasteurized eggs used where required
  - In 31. Water & ice from approved source
  - NA 32. Variance obtained for special processing
- FOOD TEMPERATURE CONTROL
  - In 33. Proper cooling methods; adequate equipment
  - In 34. Plant food properly cooked for hot holding
  - NO 35. Approved thawing methods
  - In 36. Thermometers provided & accurate
- FOOD IDENTIFICATION
  - In 37. Food properly labeled; original container
- PREVENTION OF FOOD CONTAMINATION
  - In 38. Insects, rodents, & animals not present
  - In 39. No Contamination (preparation, storage, display)
  - In 40. Personal cleanliness
  - In 41. Wiping cloths: properly used & stored
  - In 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS
  - In 43. In-use utensils: properly stored
  - In 44. Equipment & linens: stored, dried, & handled
  - In 45. Single-use/single-service articles: stored & used
  - In 46. Slash resistant/cloth gloves used properly
- UTENSILS, EQUIPMENT AND VENDING
  - In 47. Food & non-food contact surfaces clean
  - In 48. Ware washing: installed, maintained, & used; test strips
  - In 49. Non-food contact surfaces clean
- PHYSICAL FACILITIES
  - In 50. Hot & cold water available; adequate pressure
  - In 51. Plumbing installed; proper backflow devices
  - In 52. Sewage & waste water properly disposed
  - In 53. Toilet facilities: supplied, & cleaned
  - In 54. Garbage & refuse disposal
  - In 55. Facilities installed, maintained, & clean
  - In 56. Ventilation & lighting
  - In 57. Permit; Fees; Application; Plans

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
Chicken, mac and cheese 161F, cooler 3F milk 38F, freezer 0F,19F. test strips 200ppm. Current permit, procedures and policies on the wall. handwashing signs posted and all sinks have hot and cold running water. The handsink have soap and paper towels.

Email Address(es): sheldricka ray@compass-us.com;
kathleen.thomas@compass-usa.com;
wilhelm.ratley@compass-usa.com

Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Sheldricka S Ray
Date: 11/18/2019

Inspector Signature: Fredrick Polite
Client Signature: Sheldricka Ray

Form Number: DH 4023   03/18   16-48-00485   Susie E. Tolbert Elementary #128

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