**Facility Information**

Permit Number: 16-48-00437
Name of Facility: Westside High #241
Address: 5530 Firestone Road
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jeanine Scott Phone: 904-573-1181
PIC Email: Jeanine.Scott@compass-usa.com

**Inspection Information**

Purpose: Routine
Inspection Date: 10/25/2019
Correct By: by 8:00 AM
Re-Inspection Date: 11/25/2019

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:15 AM
End Time: 11:30 AM

**Food Borne Illness Risk Factors And Public Health Interventions**

- **SUPERVISION**
  - IN 1. Demonstration of Knowledge/Training
  - OUT 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
  - OUT 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
  - NO 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
  - NA 23. Date marking and disposition
  - NA 24. Time as PHC; procedures & records
  - NA 25. Advisory for raw/undercooked food
  - NA 26. Pasteurized foods used; No prohibited foods

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - NA 27. Food additives: approved & properly used
  - NA 28. Toxic substances identified, stored, & used

- **CONSUMER ADVISORY**
  - 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.

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00437  Westside High #241
Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
<th>Preventive of Food Contamination</th>
<th>Food Identification</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
<td>IN 40. Personal cleanliness</td>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td>Food Identification</td>
<td>Physical Facilities</td>
<td>Preventive of Food Contamination</td>
<td>Food Identification</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 40. Personal cleanliness</td>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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</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

Violation #2. Certified Manager/Person in charge present
No certified food manager on site. Current Food Manager certification expired as of 7/14/19. PIC must renew certification.
CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

General Comments

Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Certified Food Manager-Jeanine Scott-Prometric-Exp Date: 7/14/19

Hand sink has hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed
Mop sink has hot & cold water
Dumpster area is clean, lids are closed, and plugs in place
Fire extinguisher is tagged April 2019

Hand sink: 112 F
Hot boxes: 200 F, 165 F, 190 F; chicken nuggets, chicken tenders, fries, biscuits, turkey crumble, pepperoni pizza
Walk-in Coolers: 38 F and 41 F; milk inside: 39 F F
Walk-in Freezer: all TCS foods appear frozen
Reach in refrigerators: 40 F, 35 F, 40 F,
Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Jeanine Scott
Date: 10/25/2019

Email Address(es): Jeanine.Scott@compass-usa.com