Facility Information

Permit Number: 16-48-04263
Name of Facility: Westview K-8 #274
Address: 5270 Connie Jean Road
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County Schools Board
Person In Charge: Tara Kirtsey    Phone: 904-573-1058
PIC Email: Tara.Kirtsey@compass-usa.com

Date: 10/16/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Inspection Information

Purpose: Routine
Inspection Date: 10/16/2019
Correct By: Next Inspection
Re-Inspection Date: None

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
IN 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
IN 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

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 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

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
### Good Retail Practices

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

### Violations Comments

**Violation #47. Food & non-food contact surfaces**

Repair ice machine.

**CODE REFERENCE:** 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

**Violation #54. Garbage & refuse disposal**

One dumpster is missing a plug, preventing it from being leak proof.

**CODE REFERENCE:** 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

**General Comments**

Tara.Kirtsey@compass-usa.com

Permits and Log Observations:

Current permit on display

Observed written FDOH required policies and procedures posted on facility walls

Observed staff cooking chicken patties (400 F), pasta for mac-n-cheese cooking on stove top, and mac-n-cheese baking at 350 F.

All hand sinks have hot & cold water, soap, and paper towels

Hand washing signs observed

Staff restroom is appropriately stocked with tissue, soap and paper towels

All foods dated and labeled

Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm; buckets 200 ppm

Mop sink has hot & cold water

No pests observed at time of inspection

Dumpster area is clean and lids closed; see violation comments

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**Inspector Signature:** [Signature]

**Client Signature:** [Signature]

Form Number: DH 4023 03/18 16-48-04263 Westview K-8 #274
Temperatures/Measurements:
Hand sink: 105 F
Hot boxes: 190 F; waffles: 148 F; chicken patties: 157 F
Walk-in Cooler: 38 F; cheese inside: 39 F
Walk-in Freezer: All TCS foods frozen
Reach in refrigerators: 36 F, 35 F; fruit cocktail inside: 38 F; juice inside: 35 F
Milk boxes: 35 F, 37 F; milk inside: 37 F

Serving Line 1:
Chicken Patties: 143 F
Waffles: 136 F
Broccoli: 161 F
Mac-n-cheese: 164 F
Fruit cocktail: 39 F
Side Salad: 40 F
Whole Plums: Served in individual serving trays
Orange: served in individual serving trays

Serving Line 2:
Chicken Patties: 139 F
Waffles: 138 F
Broccoli: 171 F
Mac-n-cheese: 169 F

Serving Line 3:
Chicken Patties: 141 F
Waffles: 135 F
Broccoli: 162 F
Mac-n-cheese: 167 F

Serving Line 4:
Chicken Patties: 140 F
Waffles: 137 F
Broccoli: 165 F
Mac-n-cheese: 168 F

General Comments:
Tara Kirtsey-FSMC-ServSafe-4-22-24

Email Address(es): Tara.Kirtsey@compass-usa.com