### Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-04263</th>
<th>Name of Facility: Westview K-8 #274</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address: 5270 Connie Jean Road</td>
<td>City, Zip: Jacksonville 32210</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Tara Kirtsey</td>
<td>Phone: 904-573-1058</td>
</tr>
</tbody>
</table>

### Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 7/2/2019</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Correct By: Next Inspection</td>
<td>Begin Time: 11:40 AM</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
<td>End Time: 12:50 PM</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

### 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

#### TIME/TEMPERATURE CONTROL FOR SAFETY
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction
- 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
- 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
- IN 26. Pasteurized foods used; No prohibited foods
- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

#### APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

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

Form Number: DH 4023 03/18 16-48-04263 Westview K-8 #274
**Good Retail Practices**

### 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
- 46. Slash resistant/cloth gloves used properly

### UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

### PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 57. Permit; Fees; Application; Plans

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**Violations Comments**

Violation #47. Food & non-food contact surfaces
1. Freezer observed at 33 F; foods inside observed frozen. Meatballs: 17 F and hamburgers: 16 F

No buildup of ice on refrigeration unit or door. Door seal is unbroken and appears in good repair. Unit may require maintenance. PIC mentioned that the last few days the temperature has been around 30 F.

2. Repair ice machine.
3. Repair cold and hot section for serving line 2.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
General Comments
Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom is appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
New dumpsters have arrived
Observed staff serving lunch

Temperatures/Measurements:
Hand sink: 101 F
Hot boxes: 198 F; empty
Walk-in Cooler: 32 F
Walk-in Freezer: 33 F; see comments
Reach in refrigerators: 38 F, 35 F
Milk boxes: 33 F, 38 F, 40 F; milk inside: 38 F

Serving Line 1
Meatballs: 163 F
Sliced broccoli: 158 F
Orange juice: 32 F

General Comments:
Tara Kirtsey-FSMC-ServSafe-4-22-24
Correct violations by next inspection

Email Address(es): Tara.Kirtsey@compass-usa.com
Inspection Conducted By: William Devlin  (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Tara Kirtsey
Date: 7/2/2019