Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-04263</th>
<th>Facility Grade: N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Westview K-8 #274</td>
<td>Stop Sale: No</td>
</tr>
<tr>
<td>Address: 5270 Connie Jean Road</td>
<td>Description:</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32210</td>
<td></td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
<td></td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
<td></td>
</tr>
<tr>
<td>Person In Charge: Tara Kirtsey</td>
<td></td>
</tr>
<tr>
<td>Phone: 904-573-1058</td>
<td></td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:Tara.Kirtsey@compass-usa.com">Tara.Kirtsey@compass-usa.com</a></td>
<td></td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
<th>Begin Time: 10:30 AM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 1/13/2020</td>
<td>Number of Repeat Violations (1-57 R): 0</td>
<td>End Time: 11:30 AM</td>
</tr>
<tr>
<td>Correct By: Next Inspection</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

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
  - NO 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
State of Florida
Department of Health
County Health Department
Food Service
Inspection Report

Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>Food Identification</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>OUT 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td></td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>Proper Use of Utensils</td>
<td></td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</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 #56. Ventilation & lighting
One light in the walk in freezer is out.

Code Reference: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

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 lasagna and chicken (375 F).
**Note: hood shows last maintained on July 11, 2018**

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: 200 ppm; buckets 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean and lids closed
Fire extinguisher checked April 2019.

Temperatures/Measurements:
Hand sink: 102 F

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

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

2 of 4
Hot boxes: 180 F; 162 F; lasagna inside
Walk-in Cooler: 37 F; milk inside: 38 F
Walk-in Freezer: All TCS foods frozen; see violation comments
Reach in refrigerators: 37 F, 39 F; 32 F (staff cooler); salad inside: 38 F; peaches inside: 38 F
Milk boxes: 38 F, 40 F; 39 F; 39 F milk inside: 39 F; 38 F; 38 F; 39 F

Serving Line 1
Lasagna: 152 F
Corn: 153 F
Breadsticks: 135 F
Peaches: 40 F
Side salad: 38 F
Whole apples: served in individual trays
Oranges (sliced): served in individual trays

Serving Line 2:
Lasagna: 156 F
Corn: 161 F
Breadsticks: 136 F
Peaches: 39 F
Side salad: 39 F
Whole apples: served in individual trays
Oranges (sliced): served in individual trays

Serving Line 3:
Lasagna: 162 F
Corn: 146 F
Breadsticks: 135 F
Peaches: 37 F
Side salad: 40 F
Whole apples: served in individual trays
Oranges (sliced): served in individual trays

Serving Line 4:
Lasagna: 143 F
Corn: 150 F
Breadsticks: 136 F
Peaches: 38 F
Side salad: 39 F
Whole apples: served in individual trays
Oranges (sliced): served in individual trays

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

Email Address(es): Tara.Kirtsey@compass-usa.com
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Tara Kirtsey
Date: 1/13/2020

Inspector Signature: ____________________________

Client Signature: ____________________________

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