**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00957</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Abess Park Elementary 263</td>
</tr>
<tr>
<td>Address: 12731 Abess Boulevard</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32224</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Lydia Hullett</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:Lynda.hullett@compass-usa.com">Lynda.hullett@compass-usa.com</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 4/16/2019</td>
</tr>
<tr>
<td>Correct By: Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date: None</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**

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

8. Hands clean & properly washed
9. No bare hand contact with RTE food

**APPROVED SOURCE**

10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

29. Variance/specialized process/HACCP

**RESULT:** Satisfactory
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
- IN 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
Violation #10. Handwashing sinks, accessible & supplies
install new style dispenser for handsoap supplied to school, leaving bag in bucket by sink not acceptable.
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage, and conveniently located.

General Comments
hand sink water temp 110o f.
walk-in cooler 36o f.; walk-in freezer-17o f.
serving line: no food to temp.
sanitizer tank 200 ppm
FSMC Lynda Hullett Prometric exp. 01/03/24

Email Address(es): lynda.hullett@compass-usa.com;
kathleen.thomas@compass-usa.com;
willian.ratlet@compass-usa.com;

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Lydia Hullett
Date: 4/16/2019

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

Form Number: DH 4023  03/18  16-48-00957  Abess Park Elementary 263

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