**Facility Information**

Permit Number: 16-48-00233  
Name of Facility: Alden Road Exceptional Student 252  
Address: 11780 Alden Road  
City, Zip: Jacksonville 32246  
Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Dianitra Johnson  
Phone: (904) 630-6666 ex. 124  
PIC Email: dianitra.johnson@compass-usa.com

**Inspection Information**

Inspection Date: 4/25/2019  
Correct By: None  
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0

**Result:** Satisfactory

**Investigator:**  
Client Signature:

**Form:** DH 4023  
Form Number: DH 4023  
Client Signature:  
103-00233  
Alden Road Exceptional Student 252

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**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**  
IN 1. Demonstration of Knowledge/Training  
IN 2. Certified Manager/Person in charge present  
IN 3. Knowledge, responsibilities and reporting  
IN 4. Proper use of restriction and exclusion  
IN 5. Responding to vomiting & diarrheal events  
IN 6. Proper eating, tasting, drinking, or tobacco use  
IN 7. No discharge from eyes, nose, and mouth

**EMPLOYEE HEALTH**  
IN 8. Hands clean & properly washed  
IN 9. No bare hand contact with RTE food  
IN 10. Handwashing sinks, accessible & supplies

**GOOD HYGIENIC PRACTICES**  
IN 11. Food obtained from approved source  
IN 12. Food received at proper temperature  
IN 13. Food in good condition, safe, & unadulterated  
IN 14. Shellstock tags & parasite destruction

**PREVENTING CONTAMINATION BY HANDS**  
IN 15. Food separated & protected; Single-use gloves

**APPROVED SOURCE**

**TIME/TEMPERATURE CONTROL FOR SAFETY**  
IN 16. Food-contact surfaces; cleaned & sanitized  
IN 17. Proper disposal of unsafe food  
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  
IN 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**  
IN 25. Advisory for raw/undercooked food  
IN 26. Pasteurized foods used: No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**  
IN 27. Food additives: approved & properly used  
IN 28. Toxic substances identified, stored, & used

**ADDITIVES AND TOXIC SUBSTANCES**  
IN 29. Variance/specialized process/HACCP

**APPROVED PROCEDURES**
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

### UTENSILS, EQUIPMENT AND VENDING
- 46. Slash resistant/cloth gloves used properly
- 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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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.

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**Violations Comments**

No Violation Comments Available

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**General Comments**

hand sink water temp. 117°F.
sanitizer tank empty

serving line: Teraki Chicken 157°F, rice 165°F, carrots 174°F.
reach in coolers none above 37°F.
FMSM Dianitra Johnson Prometric exp. 01/03/24.

Email Address(es): dianitra.johnson@compass-usa.com;
kathleen.thomas@compass-usa.com;
william.ratley@compass-usa.com

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**Inspection Conducted By**: Wayne Hartford (4092)

**Inspector Contact Number**: Work: (904) 253-1280 ex. 2566

**Print Client Name**: Dianitra Johnson

**Date**: 4/25/2019

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**Inspector Signature**: [Signature]

**Client Signature**: [Signature]

**Form Number**: DH 4023 03/18 16-48-00233 Alden Road Exceptional Student 252