Facility Information

Permit Number: 16-48-00244
Name of Facility: Alimacani Elementary School # 257
Address: 2051 San Pablo Road S
City, Zip: Jacksonville 32224
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jennifer Payne          Phone: 904-221-8820
PIC Email: Jennifer.payne@compass-usa.com

Purpose: Routine
Inspection Date: 1/29/2019
Correct By: by 8:00 AM
Re-Inspection Date: 1/30/2019

RESULT: Unsatisfactory

Inspection Information

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

Time: 09:25 AM
End Time: 10:10 AM

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
NO 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

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
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
IN 29. Variance/specialized process/HACCP

Inspector Signature: 

Client Signature: 

Form Number: DH 4023   03/18
16-48-00244   Alimacani Elementary School # 257
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Mark</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>IN</td>
<td>30. Pasteurized eggs used where required</td>
</tr>
<tr>
<td></td>
<td>IN</td>
<td>31. Water &amp; ice from approved source</td>
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<tr>
<td></td>
<td>NA</td>
<td>32. Variance obtained for special processing</td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>IN</td>
<td>33. Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td></td>
<td>IN</td>
<td>34. Plant food properly cooked for hot holding</td>
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<tr>
<td></td>
<td>IN</td>
<td>35. Approved thawing methods</td>
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<tr>
<td></td>
<td>IN</td>
<td>36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN</td>
<td>37. Food properly labeled; original container</td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>IN</td>
<td>38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td></td>
<td>IN</td>
<td>39. No Contamination (preparation, storage, display)</td>
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<tr>
<td></td>
<td>IN</td>
<td>40. Personal cleanliness</td>
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<tr>
<td></td>
<td>IN</td>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td></td>
<td>IN</td>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>IN</td>
<td>43. In-use utensils: properly stored</td>
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<tr>
<td></td>
<td>IN</td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td></td>
<td>IN</td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td></td>
<td>IN</td>
<td>46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>IN</td>
<td>47. Food &amp; non-food contact surfaces</td>
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<tr>
<td></td>
<td>IN</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td></td>
<td>IN</td>
<td>49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>PHYSICAL FACILITIES</td>
<td>OUT</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td></td>
<td>IN</td>
<td>51. Plumbing installed; proper backflow devices</td>
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<tr>
<td></td>
<td>IN</td>
<td>52. Sewage &amp; waste water properly disposed</td>
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<tr>
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<td>IN</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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<td></td>
<td>IN</td>
<td>54. Garbage &amp; refuse disposal</td>
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<td>IN</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td></td>
<td>IN</td>
<td>56. Ventilation &amp; lighting</td>
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<tr>
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<td>IN</td>
<td>57. Permit; Fees; Application; Plans</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 #8. Hands clean & properly washed  
See item # 50  
CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

Violation #50. Hot & cold water available; adequate pressure  
No hot water in facility, per manager boiler has been inoperative since last week. Facility is currently boiling water on stove top for hot water.  
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

General Comments

Potato on front line 190 F.; sweet and sour chicken 140o F.;  
walk-in cooler 360 F.; walk-in freezer -10o F.  
Staff currently boiling water; water heater currently inoperative. Call DOH at (904) 253-2566 and leave voicemail when repairs complete. Will schedule return on 01-30-19 for reinspection.

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

Inspection Conducted By: Wayne Hartford (4092)  
Inspector Contact Number: Work: (904) 253-1280 ex. 2566  
Print Client Name:  
Date: 1/29/2019  
Inspector Signature:  
Client Signature:  

Form Number: DH 4023 03/18  16-48-00244  Alimacani Elementary School # 257