**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00248</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Arlington Elementary</td>
</tr>
<tr>
<td>Address:</td>
<td>1201 University Boulevard N</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32211</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Emsley Victome</td>
</tr>
<tr>
<td>Phone:</td>
<td>(904) 745-4901</td>
</tr>
<tr>
<td>PIC Email:</td>
<td></td>
</tr>
</tbody>
</table>

**RESULTS:** Satisfactory

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose:</th>
<th>Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date:</td>
<td>5/29/2019</td>
</tr>
<tr>
<td>Correct By:</td>
<td>None</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
</tbody>
</table>

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

**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
  - NO 12. Food received at proper temperature
  - NA 13. Food in good condition, safe, & unadulterated
  - IN 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 disposal

- **CONSUMER ADVISORY**
  - IN 24. Time as PHC; procedures & records

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - NA 25. Advisory for raw/undercooked food

- **ADDITIVES AND TOXIC SUBSTANCES**
  - IN 26. Pasteurized foods used: No prohibited foods

- **APPROVED PROCEDURES**
  - IN 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used

- NA 29. Variance/specialized process/HACCP

**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023  03/18  16-48-00248  Arlington Elementary  46
Inspection Conducted By: Wayne Hartford  (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Emsley Victome
Date: 5/29/2019

Email Address(es): emsley.victome@compass-usa.com

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.

No Violation Comments Available

General Comments
hand sink water temp 120o f.
reach in coolers not above 38o f.
reach in freezers not above 8o f.
sanitizer tank empty
serving line: pancakes 163o f.

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