Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00516</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Edward H. White High #248</td>
</tr>
<tr>
<td>Address: 1700 Old Middleburg Road</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32210</td>
</tr>
</tbody>
</table>

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tiffany Jackson
Phone: 904-693-7636
PIC Email:

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 4/12/2019</td>
</tr>
<tr>
<td>Correct By: None</td>
</tr>
<tr>
<td>Re-Inspection Date: 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
Begin Time: 09:45 AM
End Time: 10:45 AM

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

Food Borne 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
NO 20. Cooling time and temperature
IN 21. Cold holding temperatures (COS)
IN 22. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

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

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

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:
Client Signature:

Form Number: DH 4023  03/18  16-48-00516  Edward H. White High #248
Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>Food Identification</td>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>37. Food properly labeled; original container</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td></td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>Proper Use of Utensils</td>
<td></td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>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

No Violation Comments Available

Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00516  Edward H. White High  #248
**General Comments**

Permits and Log Observations:
- Current permit on display
- Observed written FDOH required policies and procedures posted on facility walls
- Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
- All hand sinks have hot & cold water, soap, and paper towels
- Hand washing signs observed
- Staff restrooms are appropriately stocked
- All foods dated and labeled
- Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
- Mop sink has hot & cold water
- No pests observed at time of inspection
- Dumpster area is clean, and lids observed closed

Observed staff on break prior to starting next serving session. Staff was ware-washing and cleaning equipment. Observed french fries cooking at 375 F.

Temperatures/Measurements:
- Hand sink: 114 F
- Hot boxes: 155 F, 155 F: hot holding biscuits
- Walk-in Cooler: 39 F; milk inside: 40 F
- Walk-in Cooler for produce: 40 F; carrots inside: 38 F
- Walk-in Freezer: 10 F; all TCS foods appear frozen
- Reach in refrigerators: 35 F, 28 F, 38 F; cheese: 39 F

General Comments:
- Cold holding portion of serving table has been repaired since last inspection
- Tiffany Jackson-FSMC-ServSafe-Exp. 2-9-2022
- All conditions are satisfactory at time of inspection

Email Address(es): Tiffany.Jackson@compass-usa.com