**Facility Information**

- **Permit Number:** 16-48-00286
- **Name of Facility:** Englewood Elem 87
- **Address:** 4359 Spring Park Road
- **City, Zip:** Jacksonville 32207
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Lakeisha Dove FM Prometric
  - **Phone:** 904-739-5281
- **PIC Email:** Lakeisha.Dove@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 2/22/2019
- **Correct By:** None
- **Re-Inspection Date:** None
- **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:** 09:01 AM
- **End Time:** 09:55 AM

**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
  - IN 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
  - NO 16. Food-contact surfaces; cleaned & sanitized

**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

- **Form Number:** DH 4023   03/18               16-48-00286    Englewood Elem 87

**Inspector Signature:**  

**Client Signature:**  

**RESULT: Satisfactory**
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>NA 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td></td>
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<tr>
<td>IN 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>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 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

General Comments

No violations noted at this time
Carrots 185, Cheese grits 190, Milk in box (lid closed) 41 degrees consider removing or storing large bins of paperwork elsewhere as they are too heavy to move and may eventually prove to be an obstacle to cleaning or provide insect harborage

Email Address(es): Lakeisha.dove@compass-usa.com

Inspection Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Lakeisha Dove FM Prometric 2022
Date: 2/22/2019

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

Form Number: DH 4023 03/18 16-48-00286 Englewood Elem 87