**Facility Information**

- **Permit Number:** 16-48-00649
- **Name of Facility:** George W Carver Elementary School #158
- **Address:** 2854 45th Street W
- **City, Zip:** Jacksonville 32209
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Chloe Thomas
- **Phone:** 904-924-3120
- **PIC Email:** chloe.thomas@compass-usa.com

**Inspection Information**

- **Inspection Date:** 1/24/2019
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 1
- **Number of Repeat Violations (1-57 R):** 0
- **Facility Grade:** N/A
- **Stop Sale:** No

**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**
  - OUT 15. Food separated & protected; Single-use gloves
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - NO 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
  - 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
  - **ADDITIONS 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

**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
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 (COS)
    - 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
  - 46. Slash resistant/cloth gloves used properly

- UTENSILS, EQUIPMENT AND VENDING
  - 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

Violations Comments

Violation #15. Food separated & protected; Single-use gloves
Seal the bag of sugar.
CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

Violation #38. Insects, rodents, & animals not present
Repair the door sweep to the rear enter door (Blue).
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #40. Personal cleanliness
Hair restraint for all staff.
CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Violation #48. Ware washing: installed, maintained, & used; test strips
Provide the proper test strips for ammonium chloride sanitizer.
CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #54. Garbage & refuse disposal
Remove the items from behind the dumpster.
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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.
General Comments

Coolers 40F, 40F, 36F, Milk 39F, Freezers 0F, 0F, 0F, Chicken 160F, cheese sandwich 148F.

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Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Chloe Thomas
Date: 1/24/2019