Facility Information

Permit Number: 16-48-00788
Name of Facility: Greenland Pines Elem 249
Address: 5050 Greenland Road
City, Zip: Jacksonville 32258

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Sheila M. Styer Phone: 904-707-6058
PIC Email: Sheila.Styer@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 4/29/2019
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:35 AM
End Time: 11:40 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

RESULT: Satisfactory

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

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

Form Number: DH 4023  03/18
16-48-00788 Greenland Pines Elem 249
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 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>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>PHYSICAL FACILITIES</td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NO 40. Personal cleanliness</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>OUT 54. Garbage &amp; refuse disposal (R)</td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>IN 57. Permit; Fees; Application; Plans</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

Violation #47. Food & non-food contact surfaces
Replace sneeze guard for serving line (on right hand side if standing in threshold of exit (in between serving lines).
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #54. Garbage & refuse disposal
Dumpster on the left (holds garbage waste, not recycling) needs to be replaced. Dumpster has rusted out across the front, bottom. Replace container in order to make leak proof and prevent pests from harboring.
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector haborage. 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.
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
- All spray bottles and containers are 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

Observed staff prepping waffles; serving breakfast; cooking turkey patties at 350 F

Temperatures/Measurements:
- Hand sink: 101 F
- Hot boxes: 160 F, 180 F; hot holding tater tots, pancakes, turkey patties, and scrambled eggs
- Walk-in Cooler: 39 F; milk inside: 36 F; cheddar cheese inside: 35 F
- Walk-in Freezer: -1 F; all TCS foods appear frozen
- Reach in refrigerators: 33 F; codling sliced watermelon and fruit cups
- Milk boxes: 39 F, 40 F; milk inside: 39 F, 36 F

Serving Line 1:
- Scrambled eggs: 152 F
- Turkey patties: 149 F
- Pancakes: 144 F
- Tater tots: 139 F
- Mixed fruit cup: 40 F
- Side salad with hardboiled egg and cheese: 31 F

Serving Line 2:
- Scrambled eggs: 159 F
- Turkey patties: 139 F

General Comments:
- Sheila M Styer-FSMC-Prometric-Exp. 8-10-2023
- Correct violations by next inspection

Email Address(es): Sheila.Styer@compass-usa.com
Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Sheila M. Styer
Date: 4/29/2019