Facility Information

Permit Number: 16-48-00793
Name of Facility: Hogan Spring Glen Elem 64
Address: 6736 Beach Boulevard
City, Zip: Jacksonville 32216

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Catherine Mattison FM Prometric 1/19
PIC Email: Catherine.Mattison@compass-usa.com

Purpose: Routine
Inspection Date: 3/6/2019
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

Inspection Information

Begin Time: 08:25 AM
End Time: 09:40 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
IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 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

ADDITIVES AND TOXIC SUBSTANCES
IN 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

Inspector Signature: 
Client Signature: 

Form Number: DH 4023   03/18
16-48-00793   Hogan Spring Glen Elem 64

1 of 2
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>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
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<tr>
<th>FOOD IDENTIFICATION</th>
<th>54. Garbage &amp; refuse disposal</th>
</tr>
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<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>56. Ventilation &amp; lighting</th>
</tr>
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<tbody>
<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>
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<tr>
<td>40. Personal cleanliness</td>
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<tr>
<th>FOOD IDENTIFICATION</th>
<th>41. Wiping cloths: properly used &amp; stored</th>
</tr>
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<tr>
<th>FOOD IDENTIFICATION</th>
<th>42. Washing fruits &amp; vegetables</th>
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**Violations Comments**

No Violation Comments Available

**General Comments**

No violations noted at this time
Note: Managers food manager certificate has expired 1/17/19, She states she has retaken class but has not received certificate- Please have on site for next inspection
Grits on line 160 degrees, Milk boxes 40/41/38, Walk in cooler 38 degrees, BBq beans cooked to 170 degrees

Email Address(es): Catherine.mattison@compass-usa.com

**Inspection Conducted By:** Henry Klesh (81447)
**Inspector Contact Number:** Work: (904) 253-1285 ex. 2025
**Print Client Name:** Catherine Mattison
**Date:** 3/6/2019

**Inspector Signature:**

**Client Signature:**

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