### Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00794</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Holiday Hill Elementary #209</td>
</tr>
<tr>
<td>Address:</td>
<td>6900 Altama Road</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32216</td>
</tr>
</tbody>
</table>

| Type: | School (9 months or less) |
| Owner: | Duval County School Board |
| Person In Charge: | Venita Gaskins FM Prometric |
| Phone: | 904-298-2321 |
| PIC Email: | Venita.gaskins@compass-usa.com |

### Inspection Information

| Purpose: | Routine |
| Inspection Date: | 2/11/2019 |
| 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 |

| Begin Time: | 12:20 PM |
| End Time: | 01:20 PM |

### 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

**TIME/TEMPERATURE CONTROL FOR SAFETY**

**CONSUMER ADVISORY**
- NA 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**
- IN 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

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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

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Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00794  Holiday Hill Elementary #209
Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
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)
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

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 #21. Hot holding temperatures
The meatballs were at 130 degrees, lunch service was ending
CODE REFERENCE: 64E-11.003(2), PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

General Comments
A mop sink has been provided
Rice at 145
Green Beans (on stovetop) at 139
Teriyaki chicken at 164 degrees
Milk at 39 degrees (Air temp in box at 56 degrees)
Walk in cooler at 39 degrees

Inspection Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Venita Gaskins FM Prometric 2024
Date: 2/11/2019