# Facility Information

**Permit Number:** 16-48-02417  
**Name of Facility:** J Allen Axson Elementary 141  
**Address:** 4763 Sutton Park Court  
**City, Zip:** Jacksonville 32224  
**Type:** School (9 months or less)  
**Owner:** Duval County School Board  
**Person In Charge:** Paula Adams  
**Phone:** (904) 992-3600  
**PIC Email:** paula.adams@compass-usa.com

**Purpose:** Routine  
**Inspection Date:** 4/5/2019  
**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  
**StopSale:** No  
**Begin Time:** 09:45 AM  
**End Time:** 10:25 AM

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**FoodBorne Illness Risk Factors And Public Health Interventions**

<table>
<thead>
<tr>
<th>Risk Factor</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 1. Demonstration of Knowledge/Training</td>
<td></td>
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<tr>
<td>IN 2. Certified Manager/Person in charge present</td>
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<tr>
<td>IN 3. Knowledge, responsibilities and reporting</td>
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<tr>
<td>IN 4. Proper use of restriction and exclusion</td>
<td></td>
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<tr>
<td>IN 5. Responding to vomiting &amp; diarrheal events</td>
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<tr>
<td>IN 6. Proper eating, tasting, drinking, or tobacco use</td>
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<tr>
<td>IN 7. No discharge from eyes, nose, and mouth</td>
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<tr>
<td>IN 8. Hands clean &amp; properly washed</td>
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<tr>
<td>IN 9. No bare hand contact with RTE food</td>
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<tr>
<td>IN 10. Handwashing sinks, accessible &amp; supplies</td>
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<tr>
<td>IN 11. Food obtained from approved source</td>
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<tr>
<td>IN 12. Food received at proper temperature</td>
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<tr>
<td>IN 13. Food in good condition, safe, &amp; unadulterated</td>
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<tr>
<td>IN 14. Shellstock tags &amp; parasite destruction</td>
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<tr>
<td>IN 15. Food separated &amp; protected; Single-use gloves</td>
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<tr>
<td>IN 16. Food-contact surfaces; cleaned &amp; sanitized</td>
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<tr>
<td>IN 17. Proper disposal of unsafe food</td>
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<tr>
<td>IN 18. Cooking time &amp; temperatures</td>
<td></td>
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<tr>
<td>IN 19. Reheating procedures for hot holding</td>
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<tr>
<td>IN 20. Cooling time and temperature</td>
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<tr>
<td>NO 21. Hot holding temperatures</td>
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<tr>
<td>IN 22. Cold holding temperatures</td>
<td></td>
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<tr>
<td>NO 23. Date marking and disposition</td>
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<tr>
<td>NA 24. Time as PHC; procedures &amp; records</td>
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<tr>
<td>IN 25. Advisory for raw/undercooked food</td>
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<tr>
<td>IN 26. Pasteurized foods used; No prohibited foods</td>
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<tr>
<td>NA 27. Food additives: approved &amp; properly used</td>
<td></td>
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<tr>
<td>IN 28. Toxic substances identified, stored, &amp; used</td>
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<tr>
<td>NA 29. Variance/specialized process/HACCP</td>
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</tr>
</tbody>
</table>

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**Inspector Signature:**  
**Client Signature:**

**Form Number:** DH 4023 03/18  
**16-48-02417**  
**J Allen Axson Elementary 141**

1 of 2
Good Retail Practices

SAFE FOOD AND WATER
IN 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
IN 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used
IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
IN 47. Food & non-food contact surfaces clean
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
IN 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 57. Permit; Fees; Application; Plans

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.

No Violation Comments Available

General Comments
Walk-in cooler 41o f.; walk-in freezer 60 f.; sanitizing tank empty.
FSMC: Per conversation with manager, she never recieved copy of Food Manager Certification after taking test.
hot bos 170o f., pass-thru cooler 40o f.

Email Address(es): paula.adams@compass-usa.com;
kathleen.thomas@compass-usa.com;
william.ratley@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Paula Adams
Date: 4/5/2019

Inspector Signature:            Client Signature:

Form Number: DH 4023     03/18
16-48-02417    J Allen Axson Elementary 141

2 of 2