Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00816</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Kings Trail Elem 203</td>
</tr>
<tr>
<td>Address: 7401 Old Kings Road S</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32217</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
</tr>
<tr>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Lorraine Ward</td>
</tr>
<tr>
<td>Phone: 904.739.5256</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:lorraine.ward@compass-usa.com">lorraine.ward@compass-usa.com</a></td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 5/17/2019</td>
</tr>
<tr>
<td>Correct By: Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
</tbody>
</table>

| 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: 11:25 AM |
| End Time: 11:50 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
- IN 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
- NA 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**
- 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

**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  16-48-00816  Kings Trail Elem 203  
1 of 2
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
- 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

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 #16. Food-contact surfaces; cleaned & sanitized
Maintain sanitizer tank at recommended strenght per manufacture.
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #55. Facilities installed, maintained, & clean
repair gap to bottom of door to walk-in cooler.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments
hand sink water temp 124o f.
walk-in cooler 36o f., walk-in freezer 24o f.
serving line: fish sticks 165o f., pizza 154o f., Green beans 157o f.
FSMC Lorraine Ward Prometeric 10/19/23

Email Address(es): wardl01@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name:
Date: 5/17/2019