STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Facility Information
Permit Number: 16-48-00334
Name of Facility: Landmark Middle School 256
Address: 101 Kernan Boulevard N
City, Zip: Jacksonville 32225
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Bobbie Fortny          Phone: (904) 221-8840
PIC Email:

RESULT: Satisfactory

Inspection Information
Purpose: Routine
Inspection Date: 4/12/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No
Begin Time: 10:40 AM
End Time: 11:30 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

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction
IN 15. Food separated & protected; Single-use gloves
IN 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food
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
NA 26. Pasteurized foods used: No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIONS AND TOXIC SUBSTANCES
NA 29. Variance/specialized process/HACCP

FORM NUMBER: DH 4023   03/18
Client Signature:
Inspector Signature:

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16-48-00334   Landmark Middle School 256

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Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Bobbie Fortny
Date: 4/12/2019

General Comments
Hand sink water temp 124o f.
walk-in cooler 40o f., walk-in freezer -10o f.
Breaded Chicken patty 147o f., grilled chicken patty 145o f., beans 154o f., Chicken nuggets 135o f.
sanitizer tank 400 ppm.

Violations Comments
Violation #44. Equipment & linens: stored, dried, & handled
sheet pans wet nested; assure dried prior to storage.
CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

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.

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
<td>IN 55. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 56. Temperature &amp; lighting</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<td>IN 40. Personal cleanliness</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>OUT 44. Equipment &amp; linens: stored, dried, &amp; handled (R)</td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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</tbody>
</table>

Email Address(es): bobby.fortney@compass-usa.com;
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william.ratley@compass-usa.com

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Inspector Signature: Client Signature:

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