Facility Information

 Permit Number: 16-48-00347
 Name of Facility: Mayport Middle School 254
 Address: 2600 Mayport Road
 City, Zip: Jacksonville 32233

 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: Cynthia Frazier Phone: (904) 247-5986
 PIC Email: cynthia.frazier@compass-usa.com

Inspection Information

 Purpose: Routine
 Inspection Date: 4/30/2019
 Correct By: Next Inspection
 Re-Inspection Date: None
 Number of Risk Factors (Items 1-29): 0
 Number of Repeat Violations (1-57 R): 1
 Facility Grade: N/A
 Stop Sale: No
 Begin Time: 08:15 AM
 End Time: 09:00 AM

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

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
 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

Inspector Signature: [Signature]
Client Signature: [Signature]

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Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Cynthia Frazier
Date: 4/30/2019

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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.

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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 46. Slash resistant/cloth gloves used properly</td>
<td>47. Food &amp; non-food contact surfaces clean</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips (R)</td>
<td></td>
</tr>
<tr>
<td>IN 32. Variance obtained for special processing</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Food Temperature Control

| 33. Proper cooling methods; adequate equipment | IN 49. Non-food contact surfaces clean |
| 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 | |

Violations Comments

Violation #48. Ware washing: installed, maintained, & used; test strips sanitizer tank at 0 ppm [repeat]
CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

General Comments

hand sink water temp 105o f.
walk-in cooler 36o f.; walk-in freezer 11o f.; all reach in cooler not above 38o f.
serving line: egg biscuit 150o f.; pizza 160o f.

Email Address(es): cynthia.frazier@compass-sa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

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