**Facility Information**

- **Permit Number:** 16-48-00709
- **Name of Facility:** Pine Estates Elem 250
- **Address:** 10741 Pine Estates Road E
- **City, Zip:** Jacksonville 32218
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Cheryl Davis
- **Phone:** 904-696-8768
- **PIC Email:** cheryl.davis@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 4/26/2019
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None

**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
- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - NO 17. Proper disposal of unsafe food
  - NO 18. Cooking time & temperatures
  - NO 19. Reheating procedures for hot holding
  - NO 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures
  - IN 23. Date marking and disposition
- **CONSUMER ADVISORY**
  - NA 24. Time as PHC; procedures & records
- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - NA 25. Advisory for raw/undercooked food
- **ADDITIVES AND TOXIC SUBSTANCES**
  - IN 26. Pasteurized foods used; No prohibited foods
- **APPROVED PROCEDURES**
  - NA 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used
  - 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   16-48-00709   Pine Estates Elem 250
Violation #54. Garbage & refuse disposal
The dumpster lid is broken off and the dumpsters are open.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

General Comments
Current permit displayed, observed required policies and procedures, observed staff training logs, all hansom sinks have hot and cold running water, soap and paper towels, sanitizer strips observed-3 compartment sink at 200 ppm. No food cooking at inspection time. Condition satisfactory.

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

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Cheryl Davis
Date: 4/26/2019