Facility Information

Permit Number: 16-48-00482
Name of Facility: S. P. Livingston Elementary #149
Address: 1128 Barber Street
City, Zip: Jacksonville 32209

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Montoya Riley          Phone: 904-630-6581
PIC Email:

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Inspection Information

Purpose: Routine
Inspection Date: 5/21/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

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
1. Demonstration of Knowledge/Training  IN
2. Certified Manager/Person in charge present IN

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting IN
4. Proper use of restriction and exclusion IN
5. Responding to vomiting & diarrheal events IN

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use IN
7. No discharge from eyes, nose, and mouth IN

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed IN
9. No bare hand contact with RTE food IN
10. Handwashing sinks, accessible & supplies IN

APPROVED SOURCE
11. Food obtained from approved source IN
12. Food received at proper temperature IN
13. Food in good condition, safe, & unadulterated IN
14. Shells Open tags & parasite destruction NA

PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves IN

TIME/TEMPERATURE CONTROL FOR SAFETY
16. Food-contact surfaces; cleaned & sanitized IN
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 NO
22. Cold holding temperatures NO
23. Date marking and disposition IN
24. Time as PHC; procedures & records NA

CONSUMER ADVISORY
25. Advisory for raw/undercooked food NA

HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used: No prohibited foods IN

ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used NA
28. Toxic substances identified, stored, & used IN

APPROVED PROCEDURES
29. Variance/specialized process/HACCP NA

Inspector Signature: Frederick Palata
Client Signature: Montoya Riley

Form Number: DH 4023  03/18  16-48-00482  S. P. Livingston Elementary #149

1 of 2
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>PHYSICAL FACILITIES</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>OUT 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td></td>
</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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 #54. Garbage & refuse disposal
Remove large amount of bread racks near exit. Also, keep the dumpsters closed.
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

Observed test strips on site sink not set up, staff training log, New policies on clean-up vomit and diarrheal and permit are posted. Handwashing signs are posted and soap and paper towels, hot and cold running water.

Email Address(es): montoya.riley@compass-usa.com;
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Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Montoya Riley
Date: 5/21/2019