**Facility Information**

- Permit Number: 16-48-00366
- Name of Facility: San Jose Elementary School #83
- Address: 5805 St Augustine Road
- City, Zip: Jacksonville 32207
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Ericka Tyler (William Ratley on-site)  Phone: 904-346-5610
- PIC Email: Ericka.tyler@compass-usa.com

**Inspection Information**

- Purpose: Reinspection
- Inspection Date: 2/27/2019
- Correct By: by 8:00 AM
- Re-Inspection Date: 3/5/2019

**Result:** Unsatisfactory

- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 1
- 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**
  - 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 (COS)

- **APPROVED SOURCE**
  - IN 11. Food obtained from approved source

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - NO 17. Proper disposal of unsafe food

- **CONSUMER ADVISORY**
  - NA 25. Advisory for raw/undercooked food

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 26. Pasteurized foods used; No prohibited foods

- **ADDITIONS AND TOXIC SUBSTANCES**
  - NA 27. Food additives: approved & properly used

- **APPROVED PROCEDURES**
  - IN 28. Toxic substances identified, stored, & used

- **PROTECTION FROM CONTAMINATION**
  - IN 29. Variance/specialized process/HACCP

- IN 16. Food-contact surfaces; cleaned & sanitized
- 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
- NA 24. Time as PHC; procedures & records
- IN 25. Advisory for raw/undercooked food
- NO 26. Pasteurized foods used; No prohibited foods
- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used
- IN 29. Variance/specialized process/HACCP
Violation #48. Ware washing: installed, maintained, & used; test strips
No test strips for sanitizer were on site
CODE REFERENCE: 64E-11.003(5). 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.

Violation #49. Non-food contact surfaces clean
The shelving in the walk in needs cleaning
CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #53. Toilet facilities: supplied, & cleaned
One of the restrooms need cleaning of walls and fixtures, toilet very dirty
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #54. Garbage & refuse disposal
One of the dumpsters is rusted out and leaking a foul liquid
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.

Violation #55. Facilities installed, maintained, & clean
The floor in the storeroom is not smooth and easily cleanable - Previously noted
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.
General Comments

Found Mr. Ratley and other management staff on site working on several issues, all issues were discussed with him and a follow-up re-inspection will be conducted on Tuesday 3/6

Corrected items
#10 Portable hand sink functional
#22 The milk was at 41 degrees
#28 There was no unlabeled spray bottle
#33 the milk box was at 37 degrees (after lid was closed)
The other issues were not corrected and will be followed up on Tuesday 3/5

Need copy of food Manager certification for Ms. Tyler
There is an unused oven, if this is not functional, it should be removed

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

Inspection Conducted By: Henry Klesh  (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Ericka Tyler
Date: 2/27/2019