### Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00375</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Spring Park Elem 72</td>
</tr>
<tr>
<td>Address:</td>
<td>2250 Spring Park Road</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32207</td>
</tr>
</tbody>
</table>

**Type:** School (9 months or less)  
**Owner:** Duval County School Board  
**Person In Charge:** Yvette Myers  
**Phone:** (904) 346-5640  
**PIC Email:** yvette.meyers@compass-usa.com

### Purpose:
Routine

### Inspection Information

<table>
<thead>
<tr>
<th>Inspection Date:</th>
<th>5/3/2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct By:</td>
<td>None</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
</tbody>
</table>

**Number of Risk Factors (Items 1-29):** 0  
**Number of Repeat Violations (1-57 R):** 0  
**Facility Grade:** N/A  
**Stop Sale:** No

**Begin Time:** 11:35 AM  
**End Time:** 12:15 PM

### 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
  - NA 14. Shellstock tags & parasite destruction

- **PROTECTION FROM CONTAMINATION**
  - 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
  - NA 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

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**Inspector Signature:**

**Client Signature:**

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Good Retail Practices

SAFE FOOD AND WATER
IN 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
IN 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used
IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
IN 47. Food & non-food contact surfaces clean
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
IN 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 57. Permit; Fees; Application; Plans

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
No Violation Comments Available

General Comments
hand sink water temp 1100 f.
walk-in cooler 350 f.; walk-in freezer 160 f.
all reach in coolers not above 400 f.
Serving line: hot dogs 1350 f., Hamburgers 1350 f., beans 1350 f.
sanitizing tank 400 ppm.
FSMC Vyette Myers Prometric exp. 10-19-23.

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

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Yvette Meyers
Date: 5/3/2019

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

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