STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT

Facility Information

| Permit Number: 16-48-00877 |
| Name of Facility: Windy Hill Elementary #94 |
| Address: 3831 Forest Boulevard |
| City, Zip: Jacksonville 32246 |
| Type: School (9 months or less) |
| Owner: Duval County School Board |
| Person In Charge: Duval County School Board |
| PIC Email: recole.gissendaner@compass-usa.com |

Inspection Information

| Purpose: Routine |
| Inspection Date: 5/24/2019 |
| Correct By: None |
| Re-Inspection Date: None |

| Number of Risk Factors (Items 1-29): 0 |
| Number of Repeat Violations (1-57 R): 0 |
| Facility Grade: N/A |

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
  - 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

- **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

- **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
  - IN 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used

- **APPROVED PROCEDURES**
  - NA 29. Variance/specialized process/HACCP
Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Recole Gissendaner
Date: 5/24/2019

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.

No Violation Comments Available

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