Facility Information

Permit Number: 17-48-00199
Name of Facility: Jim Allen Elementary School
Address: 1051 Highway 95A N
City, Zip: Cantonment 32533

Type: School (more than 9 months)
Owner: Escambia County School District
Person In Charge: Virginia Smith       Phone: (850) 937-2271
PIC Email: mgr0031@ecsdfl.us

Inspection Information

Purpose: Routine
Inspection Date: 5/20/2022
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
Stop Sale: No
Begin Time: 10:08 AM
End Time: 10:33 AM

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

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction

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
IN 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

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17-48-00199   Jim Allen Elementary School

Inspector Signature: [Signature]
Client Signature: [Signature]
No Violation Comments Available

Good Retail Practices

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

No Violation Comments Available

General Comments

No Violations

Notes:

Serving line: backed chicken thigh 147F/Corn dog 138F/Steamed Broccoli 158F/Milk 41F
Dishwasher: 162.3F final surface temperature as measured with Thermoworks plate simulating max read thermometer.

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jhiggins@ecsdfl.us;
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Inspector Signature: [Signature]
Client Signature: [Signature]

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