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

Facility Information

Permit Number: 16-48-00777
Name of Facility: Alfred I. Dupont Middle #66
Address: 2710 Dupont Avenue
City, Zip: Jacksonville 32217

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Chandra Carter  FM 12/21
Phone: 904-739-5205
PIC Email: Chandra.Carter@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/30/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 3

Facility Grade: N/A
Stop Sale: No

RESULT: Satisfactory

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
NO 12. Food received at proper temperature

IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

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

RESULT: 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

INSPECTOR SIGNATURE

CLIENT SIGNATURE

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Good Retail Practices

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

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

FOOD IDENTIFICATION
37. Food properly labeled; original container

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

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

46. Slash resistant/cloth gloves used properly

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

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

Violation #15. Food separated & protected; Single-use gloves
Tongs should be provided for ready to eat fruit - Plums
CODE REFERENCE: 64E-11.003(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed.

Violation #33. Proper cooling methods; adequate equipment
The reach in at the serving line was at 45F
CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #47. Food & non-food contact surfaces
Replace toilet seats in one restroom- observed cracks . Can no longer properly be cleaned. This was noted on the last inspection
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #48. Ware washing: installed, maintained, & test strips
The wash sink does not hold water
CODE REFERENCE: 64E-11.003(4). 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 #55. Facilities installed, maintained, & clean
Clean the air vents and surrounding ceiling tiles and light covers(clean or replace) adjacent to the office. Two nearest air vents by office to remove buildup of residue and remove sanitary nuisances. This continues to be an issue with dust on the light covers
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Violation #56. Ventilation & lighting
Replace lights for both hood system units in back of kitchen to prevent food and safety hazards. Neither sets of lights are currently working. Repeat issue
CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

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General Comments

Note: three items were previously noted
Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked; see comments
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Minor cleaning needed in dumpster area

Temperatures/Measurements:
Hot boxes: 177
Walk-in Cooler: 38 F;
Walk-in Freezer: 0 F; all TCS foods appear frozen
Reach in refrigerators: 45 F 40 F
Milk boxes: 38 F, 40 F; milk inside: 39 F

Serving Line:
Turkey taco meat: 165 161 F
Green beans: 163 F 165 F

General Comments:
Observed milk box unplugged (due to students in serving line)- it was plugged back in

Charmaine Wright-FSMC-Prometric-Exp. 12/21
Correct violations by next inspection

Email Address(es): Chandra.Carter@compass-usa.com;
Kathleen.thomas@compass-usa.com;
William.ratley@compass-usa.com

Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Chandra Carter
Date: 10/30/2019

Inspector Signature:  
Client Signature:  

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