Facility Information

Permit Number: 16-48-00397
Name of Facility: Andrew Robinson Elementary #262
Address: 101 12th Street W
City, Zip: Jacksonville 32206

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Anna Jacobs          Phone: (904) 630-6556
PIC Email: anna.jacobs@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 2/5/2020
Correct By: None
Re-Inspection Date: None

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

Begin Time: 09:40 AM
End Time: 10:20 AM

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
OUT 9. No bare hand contact with RTE food (COS)

APPROVED SOURCE
IN 10. Handwashing sinks, accessible & supplies

IN 11. Food obtained from approved source
IN 12. Food received at proper temperature
NO 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
NO 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
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
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:  

Client Signature:  

Form Number: DH 4023   03/18
16-48-00397    Andrew Robinson Elementary #262 1 of 2
**Violations Comments**

Violation #9. No bare hand contact with RTE food apples on line unwrapped and not in Idex cups. Place tongs on line to prevent direct hand contact to RTE food.  

**CODE REFERENCE:** 64E-11.003(3). Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.

---

**General Comments**

hand sink water temp 127o f.  
walk-in cooler 32o f.  
walk-in freezer -5o f.  
sanitizer tank empty  
FSMC: serving line: nacho cheese 140o f., BBQ chicken 150o f., french fries 135o f.

Email Address(es): anna.jacobs@compass-usa.com

---

**Inspection Conducted By:** Wayne Hartford (4092)  
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2566  
**Print Client Name:** Anna Jacobs  
**Date:** 2/5/2020