Facility Information

Permit Number: 16-48-00505
Name of Facility: Annie R Morgan Elem 21
Address: 964 St Clair Street
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jacqueline Cogdell          Phone: 904-381-3970
PIC Email: jacqueline.cogdell@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/27/2020
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:45 AM
End Time: 11:30 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
NO 12. Food received at proper temperature
NO 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
NO 17. Proper disposal of unsafe food
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 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

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
Good Retail Practices

SAFE FOOD AND WATER
NA 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
NO 34. Plant food properly cooked for hot holding
NO 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
OUT 39. No Contamination (preparation, storage, display) (R)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
NO 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
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

Violation #39. No Contamination (preparation, storage, display)
Remove dust from ceiling/light shield near Southbound oven; this can be a source of contamination.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

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

Form Number: DH 4023 03/18 16-48-00505 Annie R Morgan Elem 21
General Comments

Certified Food Managers: Jacqueline Cogdell-Prometric-2055379-Exp. 1-3-2024
Jacqueline.Cogdell@compass-usa.com
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed temperature logs

All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms stocked with soap, paper towels and tissue
All foods dated and 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
Dumpster area is clean, dumpsters plugged and lids closed

Observed staff serving lunch, ware washing and cooking teriyaki chicken in oven at 375 F.

Temperatures:
Hand sink: 147 F
Walk-in Cooler: 38 F; milk inside: 39 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerator: 40 F; 38 F; prepared salad inside: 39 F
Milk box: 41 F; milk inside: 39 F
Hot box: 200 F; teriyaki chicken and rice inside

Serving Line:
teriyaki chicken: 166 F
rice: 184 F
mac-n-cheese flatbread: 146 F
green beans: 138 F
chicken salad: 40 F
whole apples: served in individual trays
raw broccoli: served in individual trays; 41 F
pears (cocktail style): 39 F

Email Address(es): jacqueline.cogdell@compass-usa.com