**Facility Information**

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

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

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 11/13/2019
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 0
- **Number of Repeat Violations (1-57 R):** 0
- **Facility Grade:** N/A
- **StopSale:** No
- **Begin Time:** 10:25 AM
- **End Time:** 11:00 AM

**FoodBorne Illness Risk Factors And Public Health Interventions**

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
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

**Inspector Signature:**

**Client Signature:**

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Form Number: DH 4023   03/18   16-48-00505   Annie R Morgan Elem 21
### Good Retail Practices

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

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.
General Comments

Certified Food Managers: Jacqueline Cogdell-Prometric-2055379-Exp. 1-3-2024 (on leave)
Dorothy Rowland-Prometric-1928925-Exp. 11/23/2021
Jacqueline.Cogdell@compass-usa.com
Dorothy.Rowland@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: 400 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 and ware washing.

Temperatures:
Hand sink: 138 F
Walk-in Cooler: 34 F; milk inside: 35 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerator: 40 F; prepared salad inside: 39 F
Reach in freezer: -3; empty
Milk box: 40 F; milk inside: 38 F
Hot box: 200 F; biscuits, tater tots and chicken nuggets inside

Serving Line:
chicken nuggets: 151 F
waffles: 137 F
eggs: 137 F
tater tots: 138 F
Corn: 158 F
biscuits: 136 F
whole plums: served in individual trays
whole apples: served in individual trays
tropical fruit: 40 F
side salad: 41 F

Email Address(es): Dorothy.Rowland@compass-usa.com;