Facility Information

Permit Number: 16-48-00251
Name of Facility: Arlington Heights Elementary 240
Address: 1520 Sprinkle Drive
City, Zip: Jacksonville 32211

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Dominique Williams Phone: 904-745-4923
PIC Email: dominique.williams@compass-usa.com

RESULT: Satisfactory

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
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
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
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature

NO
21. Hot holding temperatures

OUT
22. Cold holding temperatures

IN
23. Date marking and disposition

NA
24. Time as PHC; procedures & records

CONSUMER ADVISORY
25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used

IN
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
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
Violations Comments

Violation #22. Cold holding temperatures
Milk in reach in cooler for students is at 48 F; should be 41 F or below.
CODE REFERENCE: 64E-11.003(2), PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #33. Proper cooling methods; adequate equipment
Reach in cooler where students can get milk is not closing/sealing properly. Also, there is ice buildup on some of the product (packaged) and on the floor in the walk in freezer.
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 #38. Insects, rodents, & animals not present
Dead roach in bathroom and roach casings observed in area where single use items are kept.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #39. No Contamination (preparation, storage, display)
Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
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.

Violation #48. Ware washing: installed, maintained, & used; test strips
Sanitizer sink is leaking from the pipe.
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 #50. Hot & cold water available; adequate pressure
Hot water was not available during time of inspection; JEA was working on problem.
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

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.
General Comments
Milk box 48 degrees, Reach in 39 degrees, walk in freezers at -1 and all food frozen solid. Walk in cooler at 40 degrees. Dominique Williams has food manager certification with Prometric. Expiration date 2/19/23; certificate # 1990301.

Email Address(es): dominique.williams@compass-usa.com;

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Dominique Williams
Date: 7/15/2019