Facility Information

Permit Number: 16-48-00405
Name of Facility: Carter G Woodson Elementary #166
Address: 2334 Butler Avenue
City, Zip: Jacksonville 32209

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Shontell Washington          Phone: 904-924-3405
PIC Email: shontell.washington@compass-usa.com

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 1/8/2020
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:25 AM
End Time: 12:00 PM

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
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
IN 15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
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
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
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
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
29. Variance/specialized process/HACCP
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 clean
48. Ware washing: installed, maintained, & used; 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
56. Ventilation & lighting
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
No Violation Comments Available

General Comments
Observed test strips sanitizer compartment of 3 compartment sink at 200 ppm, handsink(s) have hot and cold running water, staff log, items labeled and dated. New policies on clean-up vomit and diarrheal and other FDOH required policies and procedures. No cooking at inspection time. Condition satisfactory. freezer 0F, cooler 36F, cooler 36F, milk 37F, chicken 149F, meatball sandwich 149F, rice 149F. No food at inspection time. Current permit displayed.

Email Address(es): shontel.l.washington@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

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

Form Number: DH 4023    03/18    16-48-00405    Carter G Woodson Elementary #166

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

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Shontell Washington
Date: 1/8/2020

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