## Facility Information

- **Permit Number:** 16-48-00511
- **Name of Facility:** Cedar Hills Elementary School #97
- **Address:** 6534 Ish Brant Road
- **City, Zip:** Jacksonville 32210

**Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Angela Harmon
- **Phone:** 904-573-1054
- **PIC Email:** Angela.Harmon@compass-usa.com

### Inspection Information

- **Purpose:** Routine
- **Inspection Date:** 7/22/2019
- **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:** 10:10 AM
- **End Time:** 11:15 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
  - IN 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
  - 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
  - IN 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures (COS)
  - IN 23. Date marking and disposition
  - NA 24. Time as PHC; procedures & records

- **CONSUMER ADVISORY**
  - NA 25. Advisory for raw/undercooked food
  - IN 26. Pasteurized foods used; No prohibited foods
  - NA 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used

- **APPROVED PROCEDURES**
  - NA 29. Variance/specialized process/HACCP
No Violation Comments Available

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

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm and sanitizer buckets: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Observed staff serving lunch

Temperatures/Measurements:
Hand sink: 114 F
Hot boxes: 179 F; double cheese sandwiches on pretzel buns
Walk-in Cooler: 39 F; milk inside: 37 F
Walk-in Freezer: -10 F; all TCS foods appear frozen
Reach in refrigerators: 34 F, 35 F, 40 F; salad with hard boiled eggs inside: 37 F
Milk boxes: 40 F; milk inside: 40 F

Serving Line 1:
Peas: 178 F
Double cheese sandwiches on pretzel bun: 147 F
Mixed fruit cup: 39 F

Serving Line 2:
Peas: 178 F
Double cheese sandwiches on pretzel buns: 154 F
Grape juice: 31 F

General Comments:
Angela Harmon-FSMC-Prometric-Exp. 11-23-21
All conditions are satisfactory at time of inspection

Email Address(es): Angela.Harmon@compass-usa.com
Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Angela Harmon
Date: 7/22/2019