Facility Information

Permit Number: 16-48-00512
Name of Facility: Central Riverside Elem 18
Address: 2555 Gilmore Street
City, Zip: Jacksonville 32204

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Walesha Rollins Phone: 904-381-3969
PIC Email: Walesha.Rollins@compass-usa.com

Purpose: Routine
Inspection Date: 2/12/2020
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
Stop Sale: No
Begin Time: 11:00 AM
End Time: 12:00 PM

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
- NA 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

**TIME/Temperature CONTROL FOR SAFETY**

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 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
Violation #56. Ventilation & lighting
Hood system has two (2) lights out.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>NA 31. Water &amp; ice from approved source</td>
<td>IN 48. Ware washing; installed, maintained, &amp; used; test strips</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>FOOD IDENTIFICATION</td>
<td>TOILET FACILITIES</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>NO 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>PROPER USE OF UTENSILS</td>
<td>OUT 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 37. In-use utensils: properly stored</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>IN 38. Proper cooling methods; adequate equipment</td>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>NO 39. No Contamination (preparation, storage, display)</td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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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 #56. Ventilation & lighting
Hood system has two (2) lights out.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
**General Comments**

Walesha.Rollins@compass-usa.com
Current permit posted
Hand washing signs posted

Upon arrival for inspection observed staff serving lunch and hot holding.

**Serving:**
- chicken nuggets: 160 F
- waffles: 152 F
- eggs: 149 F
- tater tots: 155 F
- biscuits: 139 F
- cinnamon apples
- side salad: 40 F
- whole apples: served in individual trays

**Temperatures:**
- Hand sink: 135 F
- Walk in cooler: 38 F; milk inside: 38 F
- Walk in Freezer: All TCS foods frozen
- Milk cooler: 41 F; milk inside: 39 F
- Hot box: 151 F; chicken nuggets inside

**Kitchen Observations:**
- 3 compartment sink; test strips available; 200 ppm
- Mop sink has hot and cold water
- Dumpster: plugs in place and dumpster area clean
- Staff restroom is appropriately stocked
- No pests observed at time of inspection
- Fire extinguisher tagged January 2020

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**Email Address(es):** Walesha.Rollins@compass-usa.com