Facility Information

- Permit Number: 16-48-03601
- Name of Facility: Chaffee Trail Elementary School 142
- Address: 11440 Sam Caruso Way
- City, Zip: Jacksonville 32221
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Nadya Zayas
- Phone: 904-693-7512
- PIC Email: nadya.zayas@compass-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 2/10/2020
- Correct By: Next Inspection
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 1
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 10:20 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
  - NO 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
  - NO 10. Handwashing sinks, accessible & supplies
- **APPROVED SOURCE**
  - IN 11. Food obtained from approved source
  - NO 12. Food received at proper temperature
  - NO 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
  - NO 20. Cooling time and temperature
  - NO 21. Hot holding temperatures
  - NO 22. Cold holding temperatures
  - NA 23. Date marking and disposition
  - NA 24. Time as PHC; procedures & records
- **CONSUMER ADVISORY**
  - NA 25. Advisory for raw/undercooked food
  - HIGHLY SUSCEPTIBLE POPULATIONS
  - NO 26. Pasteurized foods used; No prohibited foods
  - ADDITIVES AND TOXIC SUBSTANCES
  - NO 27. Food additives: approved & properly used
  - IN 28. Toxic substances identified, stored, & used
  - APPROVED PROCEDURES
  - NA 29. Variance/specialized process/HACCP
Good Retail Practices

SAFE FOOD AND WATER
NA 30. Pasteurized eggs used where required
NA 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
IN 38. Insects, rodents, & animals not present
OUT 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used
IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
IN 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
IN 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
OUT 56. Ventilation & lighting (R)
IN 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

Violation #39. No Contamination (preparation, storage, display)
Store ice scoop in a clean container rather than directly on top of ice machine.
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 #56. Ventilation & lighting
Hood system fan is not working; it needs to be repaired for proper ventilation.
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

Current permit on display
Observed staff preparing and serving first lunch.
Certified food manager: Nadya Zayas; cert # 2055387; exp date: 6/3/24-Prometric

Observed required written policies and procedures posted.
Observed UTD staff training and temperature logs.

Restroom is stocked with soap, paper towels and tissue
Hand washing sign observed
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed
Mop sink has hot and cold water.

Hand sink: 119 F
Milk boxes: 36 F an 37 F; milk inside: 36 F
Walk-in Cooler: 39 F; juice inside: 38 F
Walk-in Freezer: all TCS foods frozen
Reach in cooler: 37 F; fruit cocktail inside: 38 F
Reach in cooler: 38 F; milk inside: 36 F
Hot box: 153 F; 174 F; bbq chicken sandwiches inside
Fish sticks cooking in oven at 350 F
Drink cooler: 36 F
Fire extinguishers dated Aug 2019
Hood system fan is not working; lights work fine.

Observed staff hot holding, cooking and cold holding and serving for first lunch.

Serving Line (2)
BBQ chicken sandwiches: 146 F; 148 F
Fish Sticks: 151 F; 149 F
Cooked carrots: 172 F; 168 F
fruit cocktail: 38 F; 39 F
side salad: 39 F; 40 F
whole apples: in individual trays

Correct violations by next inspection

Email Address(es): nadya.zayas@compass-usa.com

Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Nadya Zayas
Date: 2/10/2020

Inspector Signature:   Client Signature:

Form Number: DH 4023  03/18   16-48-03601  Chaffee Trail Elementary School 142

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