Facility Information

Permit Number: 16-48-00766
Name of Facility: Chimney Lakes Elem 232
Address: 9353 Staples Mill Road
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jennie Ansardi  Phone: 904-573-1107
PIC Email: Jennie.Ansardi@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/23/2020
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  StopSale: No
Begin Time: 11:00 AM  End Time: 12:05 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
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

RESULT: Satisfactory

IN 16. Food-contact surfaces; cleaned & sanitized
IN 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

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; NA=the act or item was not observed to be occurring at the time of inspection; COS=violation corrected on site; R=repeat violation from previous inspection

Inspector Signature:  
Client Signature:

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**Violation #56. Ventilation & lighting**

Two lights are out for hood system and hood fan does not come on.

**CODE REFERENCE:** 64E-11.003(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.

**Violations Comments**

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

Certified Food Manager: Jennie Ansardi-Prometric-Cert # 2033130; Exp. 1-3-2024
Current permit on display
Observed required written policies and procedures posted
Observed temperature logs
Observed staff serving lunch.

Cold Holding:
Walk-in Cooler: 36 F; juice inside: 35 F
Reach in coolers: 37 F; salad inside: 39 F; one reach in cooler is down and empty
Walk-in Freezer: all TCS foods frozen solid
Milk boxes: 40 F; 41 F; milk inside: 40 F

Mop sink has hot & cold water; EcoLab connection
Hand sinks have soap and paper towels
Hand sink: 112 F
Dumpster area is clean and lids observed closed
Quaternary ammonium sanitizer and test strips observed
No pests observed at time of inspection
Restroom stocked with soap, paper towels and tissue
Fire Extinguisher dated Aug 2019

Hot boxes: 159 F; 165 F; turkey ham sandwiches inside: 149 F

Serving Lines:
Baked Ziti: 155 F; 153 F
Roasted Turkey ham and cheese sandwich: 140 F; 138 F
Vegetable barley soup: 154 F; 146 F
Mediterranean salad: 40 F
green beans: 177 F; 169 F
tropical fruit cocktail: 40 F; 41 F
whole apples: served with tongs
oranges (sliced): served in individual containers

Email Address(es): Jennie.Ansardi@compass-usa.com
Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Jennie Ansardi
Date: 1/23/2020

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

Inspector Signature:  
Client Signature:  

Form Number: DH 4023   03/18  
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