**Facility Information**

- Permit Number: 16-48-00773
- Name of Facility: Crown Point Elem 245
- Address: 3800 Crown Point Road
- City, Zip: Jacksonville 32257

- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Yomaira Santiago FM 2024
- Phone: 904-260-5812
- PIC Email: Yomaira.santiago@compass-usa.com

**Inspection Information**

- Purpose: Routine
- Inspection Date: 2/25/2020
- Correct By: Next Inspection
- Re-Inspection Date: None
- Facility Grade: N/A
- Stop Sale: No

- Begin Time: 10:05 AM
- End Time: 11:40 AM

**Foodborne Illness Risk Factors And Public Health Interventions**

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present
- OUT 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events
- IN 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth
- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies
- NA 11. Food obtained from approved source
- OUT 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction
- IN 15. Food separated & protected; Single-use gloves
- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food
- NA 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NA 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records
- 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
- NA 29. Variance/specialized process/HACCP
Good Retail Practices

SAFE FOOD AND WATER
NA 30. Pasteurized eggs used where required
NA 32. Variance obtained for special processing

UTENSILS, EQUIPMENT AND VENDING
IN 46. Slash resistant/cloth gloves used properly

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

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

PREVENTION OF FOOD CONTAMINATION
IN 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)

Garbage & refuse disposal
OUT 54. Garbage & refuse disposal

IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

VENTILATION & LIGHTING
IN 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 #3. Knowledge, responsibilities and reporting
Manager to review knowledge of foodborne illnesses, she was aware of the symptoms
CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.

Violation #21. Hot holding temperatures
The fish sticks on both lines were 127-130 F-- must be 135 F or above
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #54. Garbage & refuse disposal
The dumpster lids should be closed
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector haboration. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting
The light is out in the rear restroom -- Previously noted
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

Permits and log observations:
Permit on display
Observed required policies and procedures posted on walls

Kitchen/Staff observations:
All hand sinks supplied with soap and towels
All items dated
Observed test strips and proper sink set-up (400 ppm)
No pests observed
Dumpster area clean

Walk in cooler 38 F -- Milk inside 38 F
Walk in Freezer 5 F
Milk boxes 36 F, 38 F
Reach in coolers 41 F, 40 F
Reach in freezer -3F, Hot box 165 F, 190 F
Southwestern beans 165 F, 165 F
Rice with peas 188 F, 190 F
Fish sticks 127 F, 130 F (see above)

Discussed knowledge of foodborne illnesses

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