Facility Information

Permit Number: 16-48-00629
Name of Facility: Crystal Springs Elem 226
Address: 8800 Crystal Springs Road
City, Zip: Jacksonville 32221

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Taraca Brown Phone: 904-693-7654
PIC Email: taraca.brown@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): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:30 AM
End Time: 12:20 PM

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; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

Food Borne 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
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

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 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

Inspector Signature: 

Client Signature: 

Form Number: DH 4023 03/18 16-48-00629 Crystal Springs Elem 226
Violation #39. No Contamination (preparation, storage, display)
Some crates of food observed directly on the floor of the freezer; need to be 6 inches above the floor.

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.

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

Taraca.Brown@compass-usa.com
Current permit on display
Taraca Brown-FSMC-Prometric-Exp. 4-3-22
Upon arrival staff was serving lunch

Serving Line 1:
BBQ Chicken Sandwiches: 144 F
Fish sticks: 139 F F
Cooked carrots: 157 F
Cocktail peaches: 39 F F
Whole apples: served in individual trays
Whole pears: served in individual trays

Serving Line 2:
BBQ Chicken Sandwiches: 140 F
Fish sticks: 138 F
Cooked carrots: 152 F
Cocktail peaches: 40 F
Side salad: 40 F
Whole apples: served in individual trays
Whole pears: served in individual trays

Walk-in Cooler: 40 F; milk inside: 37 F
Walk-in Freezer: all TCS foods frozen; see violation comments
Reach in refrigerators: 39 F; 37 F; 38 F; 39 F; peaches inside: 36 F
Hot box: 153 F; fish sticks inside: 152 F.

Observed quaternary ammonium sanitizer and test strips.
Staff restroom is appropriately stocked.
Hand washing signs observed.
All hand sinks have hot & cold water, soap, and paper towels.
Mop sink has hot and cold water.

Email Address(es): taraca.brown@compass-usa.com