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: Sharon McGuire          Phone: 904-693-7654
PIC Email: sharon.mcguire@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 12/6/2019
Correct By: None
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: 12:30 PM

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
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

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 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

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

Inspector Signature:  
Marti E. Richards

Client Signature:  
Sharon M. Dunn

Form Number: DH 4023   03/18   16-48-00629   Crystal Springs Elem 226
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>IN 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>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td></td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
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<td>IN 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>NO 35. Approved thawing methods</td>
<td></td>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
<td>IN 57. Permit; Fees; Application; Plans</td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<td></td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
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<td></td>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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</tbody>
</table>

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**

No Violation Comments Available
General Comments

Sharon.mcguire@compass-usa.com
Current permit on display
Sharon Mcguire-FSMC-Prometric-11/23/21
Upon arrival observed staff serving lunch, ware washing, and cutting bell pepper slices.

Serving Line 1:
Cheese pizza: 145 F
Pepperoni pizza: 147 F
Cucumber and tomato salad: 39 F
Bell pepper slices: 40 F
Pineapple: 38 F
Whole apples: served in individual trays
Whole oranges: served in individual trays

Serving Line 2:
Cheese pizza: 146 F
Pepperoni pizza: 158 F
Cucumber and tomato salad: 39 F
Bell pepper slices: 41 F
Pineapple: 38 F
Whole apples: served in individual trays
Whole oranges: served in individual trays

Milk boxes: 34 F and 39 F; milk inside: 36 F, and 39 F

Walk-in Cooler: 40 F; juice inside: 37 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 34 F; 39 F; 39 F; yogurt parfait inside: 33 F; bento box inside: 40 F; turkey chorizo inside: 39 F.
Hot boxes: 180 F and 175 F; pizza inside: 151 F and 159 F.

Observed quaternary ammonium sanitizer and test strips; 200 ppm.

Staff restroom is appropriately stocked with tissue, soap and paper towels.
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): sharon.mcguire@compass-usa.com