**Facility Information**

Permit Number: 16-48-00284  
Name of Facility: Douglas Anderson High #107  
Address: 2445 San Diego Road  
City, Zip: Jacksonville 32207

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Tracey Armstrong  
Phone: 904-538-0248  
PIC Email: Nicole.whitten@compass-usa.com

**Permit Information**

Permit Number: 16-48-00284  
Name of Facility: Douglas Anderson High #107  
Address: 2445 San Diego Road  
City, Zip: Jacksonville 32207

**Purpose:** Routine  
Inspection Date: 1/29/2020  
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: 12:50 PM  
End Time: 01:59 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  
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  
NO 21. Hot holding temperatures  
IN 22. Cold holding temperatures  
IN 23. Date marking and disposition  
IN 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

NA 25. Advisory for raw/undercooked food  
IN 26. Pasteurized foods used; No prohibited foods  

**HIGHLY SUSCEPTIBLE POPULATIONS**

NA 27. Food additives: approved & properly used  
IN 28. Toxic substances identified, stored, & used

**ADDITIVES AND TOXIC SUBSTANCES**

NA 29. Variance/specialized process/HACCP

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Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  
16-48-00284  Douglas Anderson High #107  
1 of 3
## Good Retail Practices

### SAFE FOOD AND WATER
- **NA** 30. Pasteurized eggs used where required
- **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
- **IN** 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
- **IN** 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
- **OUT** 52. Sewage & waste water properly disposed
- **IN** 53. Toilet facilities: supplied, & cleaned
- **OUT** 54. Garbage & refuse disposal
- **IN** 55. Facilities installed, maintained, & clean
- **IN** 56. Ventilation & lighting
- **IN** 57. Permit; Fees; Application; Plans

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### Violations Comments

**Violation #52. Sewage & waste water properly disposed**
Mop water should be disposed of in drains or mop sink not poured on ground

**CODE REFERENCE: 64E-11.003(5)(b).** Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.

**Violation #54. Garbage & refuse disposal**
Dumpster lids should be kept closed

Note: There is a lot of non- kitchen debris in the dumpster area

**CODE REFERENCE: 64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. 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.

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**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023  03/18  16-48-00284  Douglas Anderson High #107
General Comments

Kitchen not in service at this time-Early release day
Observed staff cleaning
Manager Tracey Manning (Prometric 8/9/2024) (not on site)

Temperature observations:
Drink reach in cooler 50 F, only non TCS drinks in unit
Reach in coolers: 38 F, 41 F
Milk boxes: 36 F, 38 F, 39 F
Walk in freezer : 12 F
Walk in cooler 34 F
Hot water at hand sink adjacent to triple sink 120 F (issue during previous Inspection)
Food warmers off

Email Address(es): Nicole.whitten@compass-usa.com