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**Facility Information**

- **Permit Number:** 16-48-00516
- **Name of Facility:** Edward H. White High #248
- **Address:** 1700 Old Middleburg Road
- **City, Zip:** Jacksonville 32210
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Tiffany Jackson
- **Phone:** 904-693-7636
- **PIC Email:** tiffany.jackson@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 11/20/2019
- **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:** 09:55 AM
- **End Time:** 10:45 AM

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

<table>
<thead>
<tr>
<th>SUPERVISION</th>
<th><strong>IN</strong> 1. Demonstration of Knowledge/Training</th>
<th><strong>IN</strong> 16. Food-contact surfaces; cleaned &amp; sanitized</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>IN</strong> 2. Certified Manager/Person in charge present</td>
<td><strong>NO</strong> 17. Proper disposal of unsafe food</td>
<td><strong>TIME/TEMPERATURE CONTROL FOR SAFETY</strong></td>
</tr>
<tr>
<td><strong>IN</strong> 3. Knowledge, responsibilities and reporting</td>
<td><strong>IN</strong> 18. Cooking time &amp; temperatures</td>
<td><strong>IN</strong> 20. Cooling time and temperature</td>
</tr>
<tr>
<td><strong>IN</strong> 4. Proper use of restriction and exclusion</td>
<td><strong>NO</strong> 19. Reheating procedures for hot holding</td>
<td><strong>IN</strong> 21. Hot holding temperatures</td>
</tr>
<tr>
<td><strong>IN</strong> 5. Responding to vomiting &amp; diarrheal events</td>
<td><strong>IN</strong> 22. Cold holding temperatures</td>
<td><strong>IN</strong> 23. Date marking and disposition</td>
</tr>
<tr>
<td><strong>GOOD HYGIENIC PRACTICES</strong></td>
<td><strong>IN</strong> 6. Proper eating, tasting, drinking, or tobacco use</td>
<td><strong>NA</strong> 24. Time as PHC; procedures &amp; records</td>
</tr>
<tr>
<td><strong>IN</strong> 7. No discharge from eyes, nose, and mouth</td>
<td><strong>NA</strong> 25. Advisory for raw/undercooked food</td>
<td><strong>CONSUMER ADVISORY</strong></td>
</tr>
<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
<td><strong>IN</strong> 8. Hands clean &amp; properly washed</td>
<td><strong>IN</strong> 26. Pasteurized foods used: No prohibited foods</td>
</tr>
<tr>
<td><strong>IN</strong> 9. No bare hand contact with RTE food</td>
<td><strong>IN</strong> 10. Handwashing sinks, accessible &amp; supplies</td>
<td><strong>ADDITIVES AND TOXIC SUBSTANCES</strong></td>
</tr>
<tr>
<td><strong>APPROVED SOURCE</strong></td>
<td><strong>IN</strong> 11. Food obtained from approved source</td>
<td><strong>NA</strong> 27. Food additives: approved &amp; properly used</td>
</tr>
<tr>
<td><strong>NO</strong> 12. Food received at proper temperature</td>
<td><strong>IN</strong> 13. Food in good condition, safe, &amp; unadulterated</td>
<td><strong>IN</strong> 28. Toxic substances identified, stored, &amp; used</td>
</tr>
<tr>
<td><strong>NA</strong> 14. Shellstock tags &amp; parasite destruction</td>
<td><strong>IN</strong> 15. Food separated &amp; protected; Single-use gloves</td>
<td><strong>APPROVED PROCEDURES</strong></td>
</tr>
<tr>
<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
<td></td>
<td><strong>NA</strong> 29. Variance/specialized process/HACCP</td>
</tr>
</tbody>
</table>

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**Inspector Signature:**

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**Client Signature:**

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**Form Number:** DH 4023 03/18

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**State of Florida Department of Health**

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**County Health Department Food Service Inspection Report**

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**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.
Violation #49. Non-food contact surfaces clean
Observed dust accumulation on hood panels above cooktop stove; hood needs to be cleaned so it is not a source of contamination.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

General Comments
Permits and Log Observations:
Current permit on display
Observed hand washing signs and employee reporting requirements

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue, soap, paper towels and trash can with lid
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water- uses EcoLab sanitizer
No pests observed at time of inspection
Dumpster area is clean, and lids observed closed

Observed staff serving lunch, preparing for next lunch and ware washing. Popcorn chicken cooking at 400 F; Fries cooking at 475.

Temperatures:
Hand sink: 106 F
Hot boxes: 155 F, 175 F and 190 F; hot holding tater tots, pizza, and popcorn chicken: 166 F, 141 F and 169 F
Walk-in Cooler: 37 F; milk inside: 37 F
Walk-in Cooler for produce: 35 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 40 F, 34 F; pineapples: 39 F

Serving Line 1:
French Fries: 149 F
Chicken Sandwiches: 150 F
Chicken Tenders: 147 F
Popcorn Chicken: 142 F
Peaches: 39 F
Corn and bean salsa: 39 F

Serving Line 2
French Fries: 158 F
Chicken Tenders: 148 F
Popcorn Chicken: 153 F

For nachos and Burritos:
Chicken: 164 F
Beans: 162 F
Rice: 168 F
Beef: 170 F
lettuce: 40 F
salsa: 41 F
Pears (cocktail): 38 F
Side salad: 40 F

Serving Line 3:
Prepared salads (7 layer salad and chicken salad): 39 F and 38 F
Packaged Chicken sandwich with orange: 40 F
Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Tiffany Jackson
Date: 11/20/2019

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16-48-00516   Edward H. White High #248