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: 9/16/2019
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: 10:30 AM
End Time: 11:40 AM

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
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

TIME/Temperature Control for Safety
IN 17. Proper disposal of unsafe food
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

Approved Procedures
IN 28. Toxic substances identified, stored, & used
IN 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
### Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
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<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
</tbody>
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<tr>
<th>FOOD IDENTIFICATION</th>
<th>PREVENTION OF FOOD CONTAMINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
</tr>
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<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
</tr>
</tbody>
</table>

### Violations Comments

No Violation Comments Available
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
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water
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. Chicken patties cooking at 400 F; tater tots and french fries cooking at 425; rice and ground meat with cheese cooking at 375 F.

Temperatures:
Hand sink: 107 F
Hot box: 157; hot holding french fries: 148 F
Walk-in Cooler: 37 F; milk inside: 37 F
Walk-in Cooler for produce: 37 F; lettuce inside: 39 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 35 F, 38 F, 38 F; pears: 38 F; side salad: 37 F

Serving Line 1:
French Fries: 140 F
Chicken Patties: 144 F
Teriyaki Chicken: 184 F
Seasoned Chicken: 179 F
Orange Chicken: 142 F
Pork: 193 F
Beans: 187 F
lettuce: 39 F
salsa: 39 F

Serving Line 2:
Pizza: 158 F
Prepared salad: 40 F
Deli meat sandwich with orange: 40 F

Email Address(es): tiffany.jackson@compass-usa.com