**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**

<table>
<thead>
<tr>
<th>Purpose</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
<th>Number of Repeat Violations (1-57 R): 1</th>
<th>Begin Time: 12:05 PM</th>
<th>End Time: 01:10 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct By: Next Inspection</td>
<td>Facility Grade: N/A</td>
<td>StopSale: No</td>
<td></td>
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<tr>
<td>Re-Inspection Date: None</td>
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</tbody>
</table>

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

**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
  - 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

**Inspector Signature:**

[Signature]

**Client Signature:**

[Signature]

Form Number: DH 4023  03/18  16-48-00516  Edward H. White High #248
Violation #56. Ventilation & lighting
Observed dust accumulation on hood panels above cooktop stove; hood needs to be cleaned so it is not a source of contamination. 2 lights for the hood are out.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

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.
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

General Comments
Tiffany.Jackson@compass-usa.com
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 last lunch and cleaning.

Temperatures:
Hand sink: 105 F
Hot boxes: 155 F, 175 F; hot holding popcorn chicken and fries
Walk-in Cooler: 39 F; milk inside: 38 F
Walk-in Cooler for produce: 38 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 40 F, 37 F; fruit cocktail inside: 38 F

French Fries: 148 F
Chicken Sandwiches: 153 F
Chicken Tenders: 147 F
Popcorn Chicken: 142 F
Prepared salads: 39 F and 40 F
Packaged Turkey sandwich: 39 F

Email Address(es): Tiffany.Jackson@compass-usa.com