Facility Information

Permit Number: 16-48-00287
Name of Facility: Englewood High School #90
Address: 4412 Barnes Road
City, Zip: Jacksonville 32207
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Annette Taylor  Phone: 904-739-5219
PIC Email:

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 7/17/2019
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: 09:50 AM
End Time: 10:50 AM

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
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

RESULT: Satisfactory

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: [Signature]
Client Signature: [Signature]

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Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required  
31. Water & ice from approved source  
32. Variance obtained for special processing  

FOOD TEMPERATURE CONTROL
33. Proper cooling methods; adequate equipment  
34. Plant food properly cooked for hot holding  
35. Approved thawing methods  
36. Thermometers provided & accurate  

FOOD IDENTIFICATION
37. Food properly labeled; original container  

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present  
39. No Contamination (preparation, storage, display)  
40. Personal cleanliness  
41. Wiping cloths: properly used & stored  
42. Washing fruits & vegetables  

PROPER USE OF UTENSILS
43. In-use utensils: properly stored  
44. Equipment & linens: stored, dried, & handled  
45. Single-use/single-service articles: stored & used  
46. Slash resistant/cloth gloves used properly  

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces clean  
48. Ware washing: installed, maintained, & used; test strips  
49. Non-food contact surfaces clean  

PHYSICAL FACILITIES
50. Hot & cold water available; adequate pressure  
51. Plumbing installed; proper backflow devices  
52. Sewage & waste water properly disposed  
53. Toilet facilities: supplied, & cleaned  
54. Garbage & refuse disposal  
55. Facilities installed, maintained, & clean  
56. Ventilation & lighting  
57. Permit; Fees; Application; Plans  

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

Inspector Signature:  
Client Signature:  

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General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

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
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm; sanitizer buckets: 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 prepping serving line; cooking tater tots; Staff disposed of milk dated 7-16-19

Temperatures/Measurements:
Oven: 350 F; cooking tater tots
Hot boxes: 186 F; hot holding tater tots: 152 F
Walk-in Cooler: 40 F; cheese inside: 39 F
Walk-in Freezer: 0 F; all TCS foods appear frozen
Reach in refrigerators: 34 F, 35 F, 37 F; sliced peaches: 38 F
Milk boxes: 34 F; milk inside: 37 F

General Comments:
Kitchen is currently under construction
Annette Taylor-FSMC-Prometric-Exp. 10-19-2023
All conditions are satisfactory at time of inspection

Email Address(es): Annette.Taylor@compass-usa.com