**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 FM
- **Phone:** 904-739-5219
- **PIC Email:** Annette.taylor@compass-usa.com

**PERMIT INFORMATION**

- **Purpose:** Routine
- **Inspection Date:** 2/11/2020
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 1
- **Number of Repeat Violations (1-57 R):** 0
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 09:19 AM
- **End Time:** 10:35 AM

**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
- OUT 9. No bare hand contact with RTE food

**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

- NO 16. Food-contact surfaces; cleaned & sanitized

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO 17. Proper disposal of unsafe food
- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- NO 22. Cold holding temperatures
- NA 23. Date marking and disposition

**CONSUMER ADVISORY**

- NA 24. Time as PHC; procedures & records

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA 25. Advisory for raw/undercooked food

**ADDITIVES AND TOXIC SUBSTANCES**

- NA 26. Pasteurized foods used; No prohibited foods

**APPROVED PROCEDURES**

- NA 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used
- NA 29. Variance/specialized process/HACCP

**Inspector Signature:**

**Client Signature:**

- Form Number: DH 4023 03/18 16-48-00287 Englewood High School #90
### Violation Comments

**Violation #10. Handwashing sinks, accessible & supplies**

The soap dispensers at most of the hand sinks have been removed from the wall for renovations and need to be re-installed to allow for easier handwashing.

**CODE REFERENCE:** 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage, and conveniently located.

**Violation #49. Non-food contact surfaces clean**

The fan covers in the walk in and an area of the wall in the walk in cooler need cleaning.

**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.

**Violation #54. Garbage & refuse disposal**

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.

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

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**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.**
General Comments

Note: There is a bad odor (drains?) at the entrance to the kitchen from the main serving line
Note: Besides the soap dispensers being down, some of the posters (foodborne illness poster) and fire extinguishers will need to be re-mounted
Current permit on display
Observed some of the written FDOH required policies and procedures posted on facility walls

Kitchen/Staff Observations:
All hand sinks have hot & cold water, and paper towels
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: 200 ppm;
Mop sink has hot & cold water
No pests observed at time of inspection

Temperatures/Measurements:
Walk in cooler: 38 F
Walk-in Freezer: 5 F; all TCS foods appear frozen
Reach in refrigerators: 34 F, 35 F, 37 F;
Milk boxes: 34 F; and 39 F
Hot boxes: 137 F
Grab-n Go/Ala Carte area:
Tator tots/chicken nuggets: 140 F
Hot box: 135 F (nuggets inside 135 F)

Annette Taylor-FSMC-Prometric-Exp. 10-19-2023
Ms. Taylor was aware of foodborne illnesses and symptoms

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