Facility Information

- Permit Number: 16-48-00300
- Name of Facility: Ft Caroline Elementary #235
- Address: 3925 Athore Drive
- City, Zip: Jacksonville 32277
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Ariel Sapp
- Phone: (904) 746-4905
- PIC Email: kathy.hutto@compass-usa.com

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Inspection Information

- Purpose: Routine
- Inspection Date: 7/8/2019
- Correct By: Next Inspection
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 2
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 08:35 AM
- End Time: 09:25 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 (COS)
- APPROVED SOURCE
  - IN 10. Handwashing sinks, accessible & supplies
- CONSUMER ADVISORY
  - NA 25. Advisory for raw/undercooked food

- TIME/TEMPERATURE CONTROL FOR SAFETY
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - IN 17. Proper disposal of unsafe food
- HIGHLY SUSCEPTIBLE POPULATIONS
  - IN 26. Pasteurized foods used; No prohibited foods
- ADDITIVES AND TOXIC SUBSTANCES
  - NA 27. Food additives: approved & properly used
- PROTECTION FROM CONTAMINATION
  - IN 15. Food separated & protected; Single-use gloves
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - IN 17. Proper disposal of unsafe food
- TIME/TEMPERATURE CONTROL FOR SAFETY
  - IN 18. Cooking time & temperatures
  - IN 19. Reheating procedures for hot holding
  - IN 20. Cooling time and temperature
  - OUT 21. Hot holding temperatures (COS)
- CONSUMER ADVISORY
  - NA 25. Advisory for raw/undercooked food
  - IN 26. Pasteurized foods used; No prohibited foods
  - NA 27. Food additives: approved & properly used
Violation #9. No bare hand contact with RTE food
Apples noted on serving line without tongs or individual wrapping. Tongs were placed in serving line while on site.
CODE REFERENCE: 64E-11.003(3). Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.

Violation #21. Hot holding temperatures
Chicken Pattys on serving line at 130°F, food should be held at no less than 135°F. Item was removed from line and placed in warmer to reheat to correct holding temp.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #48. Ware washing: installed, maintained, & used; test strips
Per conversation with manager, she ran out of test strips on Friday and has not received replacement. She intends to go to Arlington Middle for replacement.
CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #55. Facilities installed, maintained, & clean
Thermal barrier strips draped over shelving in walk-in freezer. Thermal strips should not be draped over shelving to prevent potential contamination of food in freezer.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.
General Comments
hand sink water temp 120° f.
walk-in cooler 40° f., walk-in freezer -17° f.
serving line: Tater Tots 135° f., Waffles 135° f., Chicken Pattys. 130° f.

Email Address(es): kathy.hutto@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Ariel Sapp
Date: 7/8/2019