Facility Information

Permit Number: 16-48-00788
Name of Facility: Greenland Pines Elem 249
Address: 5050 Greenland Road
City, Zip: Jacksonville 32258

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Erica Wells FM 3/22
PIC Email: Erica.wells@compass-usa.com

Purpose: Routine
Inspection Date: 11/4/2019
Correct By: Next Inspection
Re-Inspection Date: None

RESULT: Satisfactory

FoodBorne Illness Risk Factors And Public Health Interventions

IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in charge present

IN 3. Knowledge, responsibilities and reporting
IN 4. Proper use of restriction and exclusion
IN 5. Responding to vomiting & diarrheal events

IN 6. Proper eating, tasting, drinking, or tobacco use
IN 7. No discharge from eyes, nose, and mouth

IN 8. Hands clean & properly washed
IN 9. No bare hand contact with RTE food
IN 10. Handwashing sinks, accessible & supplies

IN 11. Food obtained from approved source
IN 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

IN 15. Food separated & protected; Single-use gloves

IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

IN 18. Cooking time & temperatures
IN 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
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

UTENSILS, EQUIPMENT AND VENDING

47. Food & non-food contact surfaces (R)

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

PHYSICAL FACILITIES

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

FOOD IDENTIFICATION

37. Food properly labeled; original container

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

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

58. Process of holding raw, cooked, or ready-to-eat foods

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

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

Violation #47. Food & non-food contact surfaces
Replace sneeze guard for serving line (on right hand side if standing in threshold of exit (in between serving lines). Repeat issue Noted in August

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
**General Comments**

Permits and Log Observations:
Current permit on display

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: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Temperatures/Measurements:
Hot boxes: 158 F, 151 F;
Walk-in Cooler: 39 F;
Walk-in Freezer: 2 F; all TCS foods appear frozen
Reach in refrigerators: 33;
Milk boxes: 36 F, 37 F;

Serving Line:
Rice at 176 F
Hamburgers at 181
Chicken Teriyaki 165 F

General Comments:
One of the pass thru Reach in coolers is out of service and should be repaired or removed

Erica Wells-FSMC-Prometric- Exp. 3-20-2022

Correct violation by next inspection