Facility Information

 Permit Number: 16-48-00527
 Name of Facility: Gregory Drive Elem 243
 Address: 7800 Gregory Drive
 City, Zip: Jacksonville 32210

 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: Marcelita Jones  Phone: 904-573-1191
 PIC Email: Marcelita.Jones@compass-usa.com

Inspection Information

 Purpose: Routine
 Inspection Date: 10/10/2019
 Correct By: by 8:00 AM
 Re-Inspection Date: 10/25/2019

 Number of Risk Factors (Items 1-29): 1
 Number of Repeat Violations (1-57 R): 0
 FacilityGrade: N/A
 StopSale: No
 Begin Time: 10:45 AM
 End Time: 12:00 PM

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

IN 1. Demonstration of Knowledge/Training

OUT 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

NO 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
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
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
Violation #2. Certified Manager/Person in charge present
Current manager's certificate expired on 7/19. PIC is set to retake exam on 10/18/19.
CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

Violation #47. Food & non-food contact surfaces
Hood system is missing a panel.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:  
Client Signature:  

Form Number: DH 4023 03/18  16-48-00527 Gregory Drive Elem 243
General Comments
Marcelita.Jones@compass-usa.com
Permits and Log Observations:
Current permit on display
Observed FDOH required policies and procedures posted
Observed temperature logs

Kitchen/Staff Observations:
All hand sinks have hot water, soap, and paper towels
Hand washing signs observed
Staff restrooms are stocked with tissue, soap and paper towels
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm; sanitizer buckets: 200 ppm
Mop sink uses EcoLab sanitizing wash n walk
No pests observed at time of inspection
Dumpster area is clean and plugs in place

Temperatures/Measurements:
Hand sink: 127 F
Hot boxes: 155 F, 152 F; chicken wraps inside: 150; chicken nuggets: 152 F
Walk-in Cooler: 36 F; milk inside: 38 F
Walk-in Freezer: 4 F; all TCS foods appear frozen
Reach in refrigerators: 38 F, 36 F, 39 F; cheese inside: 38 F
Milk boxes: 40 F, 38 F, 40 F; milk inside: 39 F, 38 F

Observed staff serving lunch, cleaning, washing fruit (apples), preparing food for after school team up (mac-n-cheese and fish sticks).

Serving Line:
Chicken nugget wraps: 139 F
Kidney beans: 158 F
Southwest turkey nachos: 152 F
Parfaits: 40 F
cucumber and tomato nachos: 41 F
prepared salad: 39 F
strawberries: 40 F
fruit cocktail: 40 F
whole oranges

Serving Line 2:
Chicken nugget wraps: 147 F
Southwest turkey nachos: 160 F
kidney beans: 153 F
prepared salad: 38 F
strawberries: 40 F
fruit cocktail: 39 F
whole oranges

General Comments:
Marcelita Jones -FSMC-Prometric-Exp. 7-14-19 (expired); PIC is taking exam on 10/18/19.

Email Address(es): Marcelita.Jones@compass-usa.com
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Marcelita Jones
Date: 10/10/2019

Inspector Signature: 
Client Signature:

Form Number: DH 4023  03/18  16-48-00527  Gregory Drive Elem  243