

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 16-48-00793  
Name of Facility: Hogan Spring Glen Elem 64  
Address: 6736 Beach Boulevard  
City, Zip: Jacksonville 32216

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Catherine Mattison Phone: 904-720-1641  
PIC Email: Catherine.Mattison@compass-usa.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 10/20/2020  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 3  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:52 AM  
End Time: 01:25 PM

*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**

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

**EMPLOYEE HEALTH**

- OUT** 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
- OUT** 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

Inspector Signature:

*[Handwritten Signature]*

Client Signature:

*Emailed To Ms. Mattiga*

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- OUT** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- OUT** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- OUT** 38. Insects, rodents, & animals not present (**R**)
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- OUT** 54. Garbage & refuse disposal (**R**)
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 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.

Inspector Signature:

*A. G. [Signature]*

Client Signature:

*Emailed To Ms. Mattig*

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**Violations Comments**

<p>Violation #1. Demonstration of Knowledge/Training Documentation of employee training not available CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #3. Knowledge, responsibilities and reporting Manager and staff need to review foodborne illnesses and symptoms CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.</p>
<p>Violation #21. Hot holding temperatures The hamburger (taco meat) on the line was at 125 F 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.</p>
<p>Violation #33. Proper cooling methods; adequate equipment The walk in was at 45 F, there is a non-functional milk box and ice cream freezer on site-should be repaired or removed. There is also an ice build up at the bottom of the reach in freezer at the rear of the kitchen CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #36. Thermometers provided &amp; accurate The built in thermometer for the walk in is not accurate, there was no internal thermometer CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #38. Insects, rodents, &amp; animals not present The rear entry/vestibule area needs repairs to ensure it is vermin proof, the rear door does not close tightly, there is some rotten wood at the bottom walls of this area, The rear closet area across from the mop sink area needs to be de-cluttered - Repeat issue, It was also noticed that the gutter over the back door is starting to come loose from the roof CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #54. Garbage &amp; refuse disposal The garbage dumpster is missing the plug, The dumpsters were not closed  CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. 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.</p>

Inspector Signature:

*A. G. [Signature]*

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**General Comments**

Food Manager Catherine Mattison Prometric 10/23  
Permits and Log Observations:  
Current permit on display  
Observed written FDOH required policies and procedures posted on facility walls  
Kitchen/Staff Observations:  
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 -Triple sink had correct amount of sanitizer  
Mop sink has hot & cold water  
No pests observed at time of inspection  
Observed staff serving lunch  
Temperatures/Measurements:  
Hot boxes: 194 F, Rice 155, Taco meat in warmer 161 F, on line 125 F, refried beans 155 F  
  
Cooler: 37 F; Walk-in Freezer: -14 F; all TCS foods appear frozen  
Reach in refrigerators: 35 F, Milk boxes: 38 F;  
Note: some items previously noted

Email Address(es): Catherine.Mattison@compass-usa.com

Inspection Conducted By: Henry Klesh (49187)  
Inspector Contact Number: Work: (904) 253-2431 ex.  
Print Client Name: Catherine Mattison  
Date: 10/20/2020

Inspector Signature:

*H Klesh*

Client Signature:

*Emailed To Ms. Mattison*