Inspection Information

Permit Number: 16-48-00532  
Name of Facility: Hyde Grove Elem 214  
Address: 2056 Lane Avenue S  
City, Zip: Jacksonville 32210

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Dominique Scott  
PIC Email: 

Purpose: Routine  
Inspection Date: 7/1/2019  
Correct By: by 8:00 AM  
Re-Inspection Date: 7/5/2019  
Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

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  
NA 13. Food in good condition, safe, & unadulterated

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction  
IN 15. Food separated & protected; Single-use gloves  
IN 16. Food-contact surfaces; cleaned & sanitized

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 17. Proper disposal of unsafe food  
IN 18. Cooking time & temperatures  
IN 19. Reheating procedures for hot holding  
IN 20. Cooling time and temperature  
OUT 21. Hot holding temperatures

CONSUMER ADVISORY
IN 22. Cold holding temperatures  
IN 23. Date marking and disposition  
IN 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
IN 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
IN 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used  
NA 28. Toxic substances identified, stored, & used

Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18  
16-48-00532  Hyde Grove Elem 214
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Status</th>
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<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>30.</td>
<td>IN</td>
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<td>31.</td>
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<td>32.</td>
<td>NA</td>
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<td>FOOD TEMPERATURE CONTROL</td>
<td>33.</td>
<td>IN</td>
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<td>34.</td>
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<td>35.</td>
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<td>FOOD IDENTIFICATION</td>
<td>36.</td>
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<td>PREVENTION OF FOOD CONTAMINATION</td>
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<td>42.</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>43.</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
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<td>48.</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
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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.**

Inspector Signature: [Signature]
Client Signature: [Signature]

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### Violations Comments

**Violation #2. Certified Manager/Person in charge present**
New facility PIC; no certified food manager on site

Any facility catering to a susceptible target population must have a certified food manager present when the kitchen is in operation

**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 #22. Cold holding temperatures**
Sliced fruit cups on cold holding table observed at 51°F; 100% grape juice observed at 55°F

Observed excessive condensation indicative of food items being out of temperature
Air conditioning for the kitchen is not functioning appropriately
Observed ambient temperature of 95°F

Cold holding table is not able to effectively hold foods at appropriate temperature of 41°F or lower
Food items had been sitting out of temperature for approximately 30-35 minutes
Staff placed foods back into the reach in refrigerator adjacent to serving line and will pull from while serving

**CODE REFERENCE:** 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

**Violation #47. Food & non-food contact surfaces**
Serving line requires repair- not able to be drained

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

**Violation #48. Ware washing: installed, maintained, & used; test strips**
Facility test strips observed stained from being dropped into water

Facility requires new test strips
FDOH left some test strips behind for facility use

**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.
State of Florida  
Department of Health  
County Health Department  
Food Service  
Inspection Report

General Comments

Permits and Log Observations:
Current permit on display  
Observed written FDOH required policies and procedures posted on facility walls  
Observed UTD temperature and staff training logs

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: not setup  
Mop sink has hot & cold water  
No pests observed at time of inspection  
Dumpster area is clean, and lids observed closed

Temperatures/Measurements:
Hand sink: 118 F  
Hot boxes: 155 F; corn inside: 172 F  
Walk-in Cooler: 36 F; milk inside: 38 F  
Walk-in Freezer: F; all TCS foods appear frozen  
Reach in refrigerators: 40 F  
Milk boxes: 30 F, 36 F; milk inside: 36 F

General Comments:
FDOH will follow up for reinspection for facility air conditioning and food manager certification on 7-5-19

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DavisC@duvalschools.org;  
William.Ratley@compass-usa.com;  
Kathleen.Thomas@compass-usa.com;

Inspection Conducted By: William Devlin (49176)  
Inspector Contact Number: Work: (904) 253-2431 ex.  
Print Client Name: Dominique Scott  
Date: 7/1/2019

Inspector Signature:  
Client Signature:

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