Facility Information

Permit Number: 16-48-00531
Name of Facility: Hyde Park Elem 77
Address: 5300 Park Street
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Ruby Caddell          Phone: 904-381-3952
PIC Email:

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 1/9/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:15 AM
End Time: 12:00 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

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
29. Variance/specialized process/HACCP

Inspector Signature:  
Client Signature:  

Form Number: DH 4023  03/18  16-48-00531  Hyde Park Elem 77
Good Retail Practices

SAFE FOOD AND WATER
  IN 30. Pasteurized eggs used where required
  IN 31. Water & ice from approved source
  NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
  IN 33. Proper cooling methods; adequate equipment
  IN 34. Plant food properly cooked for hot holding
  IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
  IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
  IN 38. Insects, rodents, & animals not present
  IN 39. No Contamination (preparation, storage, display)
  IN 40. Personal cleanliness
  IN 41. Wiping cloths: properly used & stored
  IN 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
  OUT 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
  IN 54. Garbage & refuse disposal
  IN 55. Facilities installed, maintained, & clean
  IN 56. Ventilation & lighting
  IN 57. Permit; Fees; Application; Plans

Violations Comments

Violation #47. Food & non-food contact surfaces
2 lights for the hood system need to be replaced.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
General Comments

Current permit on display  
FDOH policies and procedures posted  
All hand sinks have hot & cold water, soap, and paper towels  
Restrooms are appropriately stocked with soap, tissue and paper towels  
No pests observed at time of inspection  
Dumpster area is clean with lids observed closed  
Mop sink is an ECOLab hookup in between the prep sink and 3 compartment sink.

Milk boxes: 36 F and 35 F; milk inside: 38 F and 38 F  
Reach in coolers: 39 F and 38 F; deli meat inside: 36 F  
Walk-in cooler: 34 F; milk inside: 36 F  
Walk-in freezer: all TCS foods frozen  
Ice cream freezer: TCS foods frozen  
Three compartment sink with test strips available; 200ppm  
Hand sink: 114 F  

Serving Line:  
Mac-n-cheese bake: 155 F  
broccoli: 141 F  
cobb salad: 38 F  
whole apples: served in individual containers  

Hot Box: 175 F; mac-n-cheese bake: 162 F  

Ruby Caddell-FSMC-Prometric-Cert #: 1942993-Exp. 3-20-2022  

All conditions are satisfactory at time of inspection  

Email Address(es): ruby.caddell@duvalschools.org