**Facility Information**

- **Permit Number:** 16-48-00538
- **Name of Facility:** J E B Stuart Middle School
- **Address:** 4815 Wesconnett Boulevard
- **City, Zip:** Jacksonville 32210
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Brittany Middleton
- **Phone:** 904-573-1011
- **PIC Email:** brittany.middleton@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 12/3/2019
- **Correct By:** Next Inspection
- **Number of Risk Factors (Items 1-29):** 0
- **Number of Repeat Violations (1-57):** 1
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 09:45 AM
- **End Time:** 10:30 AM

**Foodborne Illness Risk Factors And Public Health Interventions**

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

**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023 03/18 16-48-00538 J E B Stuart Middle School 207

1 of 3
Good Retail Practices

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

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
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
OUT 39. No Contamination (preparation, storage, display) (R)

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

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 #39. No Contamination (preparation, storage, display)
Hood system needs to be cleaned due to dust accumulation which can be a source of contamination.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #47. Food & non-food contact surfaces
Hood system has 3 lights out that need to be replaced.

The temperature gauge on the outside is broken. Additionally, thermometer is needed inside hot box and temp log kept on hot box to ensure hot box is working properly.

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  16-48-00538  J E B Stuart Middle School 207
General Comments

Vernicle Dutton-FSMC-ServSafe-Cert # 13016745-Exp. 11-23-20
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Observed staff preparing lunch (cooking chicken patties and popcorn chicken at 325 F, tater tots at 325 F, washing plums, apples and grapes, preparing side salad (gloves on), and hot holding Chicken patties, popcorn chicken and tater tots); nothing on serving lines yet.

Hand sinks in kitchen have hot & cold water, soap, and paper towels
Hand washing signs observed
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Dumpsters are fairly new and both have plugs in and lids closed.
Mop sink uses EcoLab low temp with sanitizer.
Staff restrooms are clean and stocked with soap, paper towels and tissue.

Temperatures:
Hand sink: 104 F
Hot boxes: 190 F; chicken patties inside: 184 F; popcorn chicken: 161 F; peas: 170 F
Walk-in Cooler: 35 F; milk inside: 35 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 39 F, 38 F; side salad inside: 39 F; wraps inside: 40 F
Milk box: 37 F and 39 F; milk inside: 39 F
Reach in freezer: All TCS foods frozen

Email Address(es): brittany.middleton@compass-usa.com