Facility Information

Permit Number: 16-48-00538
Name of Facility: J E B Stuart Middle School 207
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

Result: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 1/28/2020
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: 12:55 PM
End Time: 01:50 PM

Foodborne Illness Risk Factors And Public Health Interventions

SUPERVISION
IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
IN 3. Knowledge, responsibilities and reporting
IN 4. 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

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 12. Cooking time & temperatures
IN 13. Reheating procedures for hot holding
IN 14. Cooling time and temperature
IN 15. Hot holding temperatures
IN 16. Cold holding temperatures

PREVENTION FROM CONTAMINATION
IN 17. Date marking and disposition
IN 18. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 19. Advisory for raw/undercooked food
NA 20. Pasteurized foods used: No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 21. Food additives: approved & properly used
NA 22. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 23. Variance/specialized process/HACCP

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
### Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
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<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>NA 31. Water &amp; ice from approved source</td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
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<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
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<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
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<tbody>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>OUT 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<th>PROPER USE OF UTENSILS</th>
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<tbody>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
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<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
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<tr>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<tr>
<th>PHYSICAL FACILITIES</th>
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<tbody>
<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>OUT 56. Ventilation &amp; lighting</td>
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**Violations Comments**

Violation #56. Ventilation & lighting

Hood system has one light not working. Walk in cooler has one light not working.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
General Comments

Vernicile 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 serving lunch and cooking chicken tenders at 325 F.

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: 160 F; chicken tenders inside, fries inside, mashed potatoes inside
Walk-in Cooler: 37 F; cucumber and tomato salad inside: 36 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 boxes: 38 F and 39 F; milk inside: 39 F
Reach in freezer: All TCS foods frozen

Serving lines (3):
chicken tenders: 148 F; 141 F; 146 F
pizza: 149 F; 152 F; 150 F
chicken sandwiches: 138 F; 140 F; 142 F
mashed potatoes: 153 F; 159 F; 148 F
fries: 145 F; 142 F; 151 F
biscuits: 138 F; 138 F; 136 F
entree salad: 39 F; 38 F
side salad: 40 F; 38 F; 39 F
cucumber slices: 41 F
broccoli (raw): 41 F
pears (cocktail style): 38 F; 40 F; 38 F
applesauce: 38 F; 37 F; 40 F
yogurt parfait: 36 F; 38 F; 39 F
whole apples: served in individual trays

Email Address(es): brittany.middleton@compass-usa.com
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Brittany Middleton
Date: 1/28/2020

Inspector Signature: 
Client Signature: 

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