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: Rudemia Alotaya          Phone: 904-573-1011
PIC Email: Rudemia.Alotaya@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 9/11/2019
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: 09:45 AM
End Time: 10:50 AM

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

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
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: Mark E. Ponders
Client Signature: J Robinson

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

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.
General Comments

Rudemia.Alotaya@compass-usa.com; Rudemia Alotaya-FSMC-Prometric-Cert # 2038690-Exp. 2-15-24
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Observed staff preparing lunch (cooking chicken strips/patties at 325 F, tator tots at 325 F, cutting melon (gloves on), preparing side salad (gloves on), and hot holding chicken strips/patties); nothing on serving lines yet. Also observed staff loading up coolers with milk to deliver to classrooms.

Hand sinks in kitchen have hot & cold water, soap, and paper towels
Hand washing signs observed
All foods dated and labeled- observed staff dating prepared wraps
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm; sanitizer buckets: 400 ppm
Dumpsters are fairly new and both have plugs in and lids closed.

Hand washing signs observed
Hood system needs to be cleaned due to dust accumulation.

Fire extinguishers due to be retagged by end of this month (September 2019).

Temperatures:
Hand sink: 118 F
Hot boxes: 198 F; 200 F; chicken patties inside: 160 F; 163 F
Walk-in Cooler: 33 F; deli meat inside: 38 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 40 F, 41 F; yogurt parfait inside: 40 F; wraps with carrots inside: 41 F
Milk box: 37 F; milk inside: 39 F

Email Address(es): Rudemia.Alotaya@compass-usa.com

Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Rudemia Alotaya
Date: 9/11/2019