Facility Information

Permit Number: 16-48-00807
Name of Facility: Jacksonville Heights Elem 229
Address: 7750 Tempest Street S
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tanya Thompson

Purpose: Routine
Inspection Date: 1/14/2020
Correct By: None

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: 10:30 AM
End Time: 11:30 AM

Inspection Information

Number of Risk Factors (Items 1-29): 0
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
IN 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
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
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
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. 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: [Signature]
Client Signature: [Signature]

Form Number: DH 4023   03/18   16-48-00807   Jacksonville Heights Elem 229
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

No Violation Comments Available
General Comments

tanya.thompson@compass-usa.com
Current permit on display
Employee Health Reporting Requirements are posted.
Certified Food Manager: Tanya Thompson-Prometric-Cert #2025006-Exp. 10-19-23

Upon arrival staff was serving lunch, making grilled cheese sandwiches, washing apples and oranges.

Temperatures:
Hand sink: 125 F

Hot holding: Hot boxes: 180 F; 140 F; pasta primavera inside: 167 F; soup inside: 159 F
Cold Holding: Reach in coolers: 37 F, 38 F; salad inside: 39 F
Walk in cooler: 36 F; deli meat inside: 37 F
Walk in freezer: All TCS foods appear frozen

Serving Lines (2):
Tomato soup: 149 F; 142 F
Grilled Cheese: 146 F; 140 F
Vegetable pasta primavera: 151 F; 139 F
Cocktail style Pears: 41 F; 40 F
Peaches and Mandarin Oranges Cup: 40 F
Side salad: 40 F; 39 F
Peaches: 39 F; 39 F
Whole apples and oranges: served in individual trays
Milk boxes: 37 F and 38 F; milk inside: 37 F

All hand sinks have soap and paper towels.
Hand washing signs observed.
Quaternary ammonium sanitizer and test strips observed; 200ppm.
Dumpster area is clean
Mop sink has hot and cold water.
Bathroom is stocked with soap, tissue and paper towels

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