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          Phone: 904-573-1124
PIC Email: tanya.thompson@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 9/9/2019
Correct By: Next Inspection
Re-Inspection Date: None

RESULT: Satisfactory

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
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
IN 12. Food received at proper temperature
IN 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
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
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
IN 26. Pasteurized foods used; No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used

ADDITIVES AND TOXIC SUBSTANCES
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature: [Signature]
Client Signature: [Signature]

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### Good Retail Practices

|SAFE FOOD AND WATER| 30. Pasteurized eggs used where required| IN 46. Slash resistant/cloth gloves used properly |
|31. Water & ice from approved source| 31. Proper cooling methods; adequate equipment| UTENSILS, EQUIPMENT AND VENDING|
|32. Variance obtained for special processing| NO 34. Plant food properly cooked for hot holding| IN 47. Food & non-food contact surfaces clean|
|**FOOD TEMPERATURE CONTROL**| NO 35. Approved thawing methods| PHYSICAL FACILITIES|
|33. Proper cooling methods; adequate equipment| NA 36. Thermometers provided & accurate| IN 50. Hot & cold water available; adequate pressure|
|**FOOD IDENTIFICATION**| 37. Food properly labeled; original container| IN 51. Plumbing installed; proper backflow devices|
|38. Insect, rodents, & animals not present| **PREVENTION OF FOOD CONTAMINATION**| IN 52. Sewage & waste water properly disposed|
|39. No Contamination (preparation, storage, display) | IN 43. In-use utensils: properly stored| IN 53. Toilet facilities; supplied, & cleaned|
|40. Personal cleanliness | IN 44. Equipment & linens: stored, dried, & handled| IN 54. Garbage & refuse disposal|
|41. Wiping clothes: properly used & stored | **PROPER USE OF UTENSILS**| IN 55. Facilities installed, maintained, & clean|
|42. Washing fruits & vegetables | IN 45. Single-use/single-service articles: stored & used| IN 56. Ventilation & lighting|
|**GOOD RETAIL PRACTICES**| | 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 #2. Certified Manager/Person in charge present
Food manager was not on site when inspector arrived but did come in right before 2nd lunch was served. Food manager was at a training. Food Manger stated that Jenell Sanders is certified and she is present on site but does not have her certification with her.
CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

### 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 and hot and cold holding food. Also observed staff preparing a portion of the lunch for the next day (grilled cheese sandwiches)

Temperatures:
Hand sink: 118 F
Serving Line 1:
Meatballs w/sauce: 154 F
Spaghetti: 145 F
Chicken nuggets: 149 F
Peanut butter and jelly sandwiches (commercially prepared and individually wrapped): 40 F
Broccoli (raw): 40 F
Carrots (raw): 39 F
Cut watermelon: 38 F

Inspector Signature: [Signature]
Client Signature: [Signature]

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Pineapples: 38 F
Peaches (cocktail): 39 F
Pear cup: 39 F
Whole apples: served via tongs

Serving Line 2:
Meatballs w/sauce: 155 F
Spaghetti: 148 F
Chicken nuggets: 150 F
Cooked Carrots: 151 F
Peanut butter and jelly sandwiches (commercially prepared and individually wrapped): 40 F
Broccoli (raw): 41 F
Carrots (raw): 39 F
Cut watermelon: 39 F
Pineapples: 38 F
Peaches (cocktail): 37 F
Pear cup: 37 F
Whole apples: served via tongs
Whole Peaches

Hot holding: Hot boxes: 155 F and 200 F
Chicken nuggets: 160 F
Meatballs with sauce: 157 F
Spaghetti Sauce (no meatballs): 160 F
Spaghetti: 148 F

Cold Holding: Reach in coolers: 36 F and 38 F
Prepared salad in reach in cooler: 38 F
Peaches (cut;cocktail): 39 F
Walk in cooler= 40 F; individually wrapped cheese sticks inside: 39 F; juice: 37 F
Walk in Freezer: all TCS foods frozen solid
Milk boxes: 38 F and 37 F; milk iside: 39 F and 40 F

All hand sinks have soap and paper towels.
Hand washing signs observed.
Quaternary ammonium sanitizer and test strips observed; 400ppm.
New dumpsters with plugs and the dumpster area is clean.
Mop sink has hot and cold water.
Bathroom is stocked with soap, tissue and paper towels

Violation from last inspection was corrected; no ice accumulation on fan or floor of walk in freezer.

Email Address(es): tanya.thompson@compass-usa.com