Facility Information

Permit Number: 16-48-00581
Name of Facility: James Weldon Johnson #152
Address: 3276 Norman E Thagard Boulevard
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Rita Dixon Phone: 904-693-7912
PIC Email: rita.dixon@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 11/13/2019
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: 12:30 PM
End Time: 01:15 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. 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
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
NO 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
State of Florida  
Department of Health  
County Health Department  
Food Service  
Inspection Report

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>
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<tr>
<td>IN 31. Water &amp; ice from approved source</td>
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<td>NA 32. Variance obtained for special processing</td>
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<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
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<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<tr>
<td>NO 35. Approved thawing methods</td>
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<td>IN 36. Thermometers provided &amp; accurate</td>
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<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></td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<td>IN 40. Personal cleanliness</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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<thead>
<tr>
<th>PROPER USE OF UTENSILS</th>
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<tbody>
<tr>
<td>IN 43. In-use utensils: properly stored</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>PHYSICAL FACILITIES</th>
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<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>IN 56. Ventilation &amp; lighting</td>
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<tr>
<td>IN 57. Permit; Fees; Application; Plans</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.

No Violation Comments Available

Inspector Signature:  
Client Signature:  
Form Number: DH 4023 03/18  
16-48-00581 James Weldon Johnson #152  
2 of 3
General Comments

Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Observed kitchen staff cleaning after lunch (early release so lunch ended earlier).
Hand sinks: 110 F, 112 F, 109 F
Walk-in Cooler: 39 F; milk inside: 37 F
Walk-in Freezer: all TCS foods frozen solid
Reach in refrigerators: 39 F, 40 F
Reach in freezers: all TCS foods appear frozen
Milk boxes: 40 F, 38 F; milk inside: 38 F

All hand sinks have soap and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue soap, paper towels and trash can with lid
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
No pests observed at time of inspection
Dumpster area is clean and lids closed

Email Address(es): rita.dixon@compass-usa.com;