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: Quantrina Wright          Phone: 904-693-7912
PIC Email: ray.wright2@compass-usa.com

RESULT:  Satisfactory

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**
NO 6. Proper eating, tasting, drinking, or tobacco use
NO 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**
NO 8. Hands clean & properly washed
NO 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
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
NA 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

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GOOD RETAIL PRACTICES

SAFE FOOD AND WATER
IN 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
No 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
OUT 38. Insects, rodents, & animals not present
OUT 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
IN 46. Slash resistant/cloth gloves used properly
OUT 48. Ware washing: installed, maintained, & used; test strips (R, COS)
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
IN 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
OUT 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
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 #38. Insects, rodents, & animals not present
Dead roach observed in walk in cooler.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #39. No Contamination (preparation, storage, display)
Fan in the walk in cooler has dust that can contaminate food stored inside. Apples in serving line were unwrapped, not in plastic wrap or plastic serving container; this allows students to touch apples with their bare hands and put them back (possible 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.

Violation #48. Ware washing: installed, maintained, & used; test strips
3 sink compartment only has wash, rinse and rinse; no quaternary ammonium registering on FDOH test strips in the 3rd sink. Also, no facility provided test strips for quaternary ammonium.
CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #53. Toilet facilities: supplied, & cleaned
No paper towels in one of the bathrooms.
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

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General Comments

Water temperature in kitchen was observed at 112 F. Hot holding for peas was observed at 150 F. Cold holding for pineapples in reach in cooler observed at 41 F. Chicken salad for cold holding observed at 41 F. Spaghetti sauce in walk in refrigerator observed at 36 F. Walk in freezer temperature was 0 F. Walk in cooler temperature was 41 F.

Food Manager Certification info: Quantrina Wright; Certificate #: 2055380; Expiration: 06/0/2024; Certification via Promeric.

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