### 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:** 1/29/2020  
**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:** 11:10 AM  
**End Time:** 12:10 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
- IN 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 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
Violations Comments

Violation #56. Ventilation & lighting
4 lights for the hood system are out and need to be replaced.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

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

Observed kitchen staff serving lunch and cooking chicken strips at 375 F.

Hand sinks: 115 F, 111 F, 107 F
Walk-in Cooler: 38 F; cheese inside: 38 F
Walk-in Freezer: all TCS foods frozen solid
Reach in refrigerators: 38 F, 37 F
Reach in freezers: all TCS foods appear frozen
Milk boxes: 39 F, 37 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; bucket: 200 ppm
No pests observed at time of inspection
Dumpster area is clean and lids closed

Hot box: 195 F

Serving Line 1:
Chicken strips: 147 F
Mashed potatoes: 160 F
french fries: 155 F
Chicken sandwiches: 142 F
Pizza: 151 F
Fruit Cocktail: 38 F

Serving Line 2:
Chicken strips: 149 F
Mashed potatoes: 153 F
french fries: 150 F
Chicken sandwiches: 140 F
Pizza: 149 F
Fruit Cocktail: 39 F

Serving Line 3:
Chicken strips: 151 F
Mashed potatoes: 148 F
french fries: 150 F
Chicken sandwiches: 138 F
Pizza: 142 F
Fruit Cocktail: 39 F

Email Address(es): rita.dixon@compass-usa.com;
Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Rita Dixon
Date: 1/29/2020