Facility Information

Permit Number: 16-48-00539
Name of Facility: Jefferson Davis Middle #216
Address: 7050 Melvin Road
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Vernicile Dutton Phone: 904-573-3295
PIC Email: Vernicile.dutton@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/15/2020
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: 12:20 PM
End Time: 01:10 PM

Food Borne 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
IN 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

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: Vernicile Dutton

Client Signature: Vernicile Dutton
### Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td><strong>NA</strong> 30. Pasteurized eggs used where required</td>
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<td><strong>NA</strong> 32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td><strong>IN</strong> 33. Proper cooling methods; adequate equipment</td>
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<td><strong>IN</strong> 34. Plant food properly cooked for hot holding</td>
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<td><strong>IN</strong> 35. Approved thawing methods</td>
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<td><strong>IN</strong> 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td><strong>IN</strong> 37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td><strong>IN</strong> 38. Insects, rodents, &amp; animals not present</td>
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<td><strong>IN</strong> 39. No Contamination (preparation, storage, display)</td>
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<td><strong>IN</strong> 40. Personal cleanliness</td>
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<td><strong>IN</strong> 41. Wiping cloths: properly used &amp; stored</td>
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<td><strong>IN</strong> 42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td><strong>IN</strong> 43. In-use utensils: properly stored</td>
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<td><strong>IN</strong> 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td><strong>IN</strong> 45. Single-use/single-service articles: stored &amp; used</td>
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<td><strong>IN</strong> 46. Slash resistant/cloth gloves used properly</td>
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<td><strong>OUT</strong> 47. Food &amp; non-food contact surfaces</td>
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<td><strong>IN</strong> 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<td><strong>IN</strong> 49. Non-food contact surfaces clean</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td><strong>IN</strong> 50. Hot &amp; cold water available; adequate pressure</td>
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<td><strong>IN</strong> 51. Plumbing installed; proper backflow devices</td>
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<td><strong>IN</strong> 52. Sewage &amp; waste water properly disposed</td>
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<td><strong>IN</strong> 53. Toilet facilities: supplied, &amp; cleaned</td>
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<td><strong>IN</strong> 54. Garbage &amp; refuse disposal</td>
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<tr>
<td></td>
<td><strong>IN</strong> 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td></td>
<td><strong>IN</strong> 56. Ventilation &amp; lighting</td>
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<tr>
<td></td>
<td><strong>IN</strong> 57. Permit; Fees; Application; Plans</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
<td><strong>IN</strong> 58. Hot &amp; cold water available; adequate pressure</td>
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<td><strong>IN</strong> 59. Plumbing installed; proper backflow devices</td>
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<td><strong>IN</strong> 61. Toilet facilities: supplied, &amp; cleaned</td>
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<td><strong>IN</strong> 62. Garbage &amp; refuse disposal</td>
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<td><strong>IN</strong> 63. Facilities installed, maintained, &amp; clean</td>
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<td><strong>IN</strong> 64. Ventilation &amp; lighting</td>
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<td><strong>IN</strong> 65. Permit; Fees; Application; Plans</td>
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</table>

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 #47. Food & non-food contact surfaces
Cracked floor tiles observed between walk-in cooler and walk in freezer (located closest to dry storage). Repair/replace tiles to prevent tripping hazard.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
General Comments

Certified Food Manager-Verncile Dutton-cert# 13016745-exp date: 11/23/20
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom is appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water and uses EcoLab sanitizer
No pests observed at time of inspection
Dumpsters have lids closed and plugs in place; dumpster area is clean

Temperatures/Measurements:
Hand sink: 121 F
Hot boxes: 180 F; 200 F; 210 F; chicken sandwiches inside: 171 F; 159 F; 165 F
2 Walk-in Coolers: 36 F and 38 F; milk inside: 33 F; cheese inside: 35 F
2 Walk-in Freezers: all TCS foods frozen; see comments
Reach in refrigerators: 35 F; 34 F; juice inside: 32 F and pears: 40 F
Milk boxes: 38 F, 38 F, 39 F; milk inside: 37 F, 39 F, and 39 F

Observed staff serving lunch and cleaning. Corn cooking in steamer
Serving line (3 lines):
Chicken sandwich (spicy): 139 F; 138 F; 140 F
Pizza: 145 F; 142 F; 148 F
Chicken tenders: 156 F; 146 F; 142 F
Waffle: 135 F; 137 F; 139 F
Cooked Apples: 140 F; 138 F; 143 F
Meatballs: 141 F; 139 F; 144 F
Wraps: 39 F; 40 F; 39 F
Salad: 38 F; 40 F; 37 F
Side salad: 40 F; 39 F; 39 F
Yogurt parfait: 38 F; 37 F; 40 F
Apple and oranges: served with tongs

Hot Boxes: 166 F; 190 F; 160 F; 170 F; chicken tenders, fries, pizza, and sliced cinnamon apples inside
Hood last serviced in Aug 2019

Email Address(es): Verncile.dutton@compass-usa.com