Facility Information

Permit Number: 16-48-00541
Name of Facility: John Stockton Elementary #88
Address: 4829 Carlisle Road
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Catherine Paige
Phone: 904-381-3957
PIC Email: Catherine.Paige@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/15/2019
Correct By: None
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
End Time: 11:20 AM
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:20 AM

FoodBorne Illness Risk Factors And Public Health Interventions

**SUPERVISION**
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

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

**PREVENTING CONTAMINATION BY HANDS**
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplied

**APPROVED SOURCE**
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
29. Variance/specialized process/HACCP
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
</tbody>
</table>

FOOD TEMPERATURE CONTROL

IN 33. Proper cooling methods; adequate equipment
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

IN 38. Insects, rodents, & animals not present
IN 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

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

No Violation Comments Available

Inspector Signature: Mari E. Richard
Client Signature: 

Form Number: DH 4023 03/18 16-48-00541 John Stockton Elementary #88
General Comments

Catherine.Paige@compass-usa.com

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 restrooms are appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water and uses EcoLab sanitizer
No pests observed at time of inspection

Observed staff serving lunch
Hot boxes: 190 F; beans and cheese inside: 181 F
Walk-in Cooler: 35 F; yogurt inside: 37 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 40 F, 40 F; yogurt: 33 F
Milk boxes: 39 F; milk inside: 38 F

Serving Line:
Chicken ranch: 158 F
beans and cheese: 162 F
Fish stick sandwich: 153 F
Turkey: 158 F
Gravy: 161 F
black beans: 152 F
watermelon: 39 F
side salad: 39 F
plums and apples (whole): in individual serving trays
fruit cocktail: 38 F

Email Address(es): Catherine.Paige@compass-usa.com