Facility Information

Permit Number: 16-48-01643
Name of Facility: Kernan Middle School #279
Address: 2271 Kernan Boulevard S
City, Zip: Jacksonville 32246
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Yolanda Hughes  Phone: (904) 220-1356
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 11/19/2019
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: 12:05 PM
End Time: 12:45 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

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
IN 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
IN 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
IN 26. Pasteurized foods used; No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIVES AND TOXIC SUBSTANCES
NA 29. Variance/specialized process/HACCP

APPROVED PROCEDURES

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
Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Yolanda Hughes
Date: 11/19/2019

No Violation Comments Available

Hand sink water temp 107o f.
walk-in cooler 33o f.
walk-in freezer 17o f.
sanitizer tank empty
serving line: tater tots 135o f., chicken nuggets 147o f., rice 158o f.
FSMC: Yolanda Hughes prometeric exp. 1/3/24

Email Address(es): Yolanda.Hughes@compass-usa.com

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.