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: yolanda.hughes@compass-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 1/9/2020
- Correct By: None
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 2
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 10:20 AM
- End Time: 11:00 AM

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
- OUT 9. No bare hand contact with RTE food
- COS 10. Handwashing sinks, accessible & supplies (COS)

**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
- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)
- NO 17. Proper disposal of unsafe food

**Time/Temperature Control For Safety**
- 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
- 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**
- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

**Approved Procedures**
- IN 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.
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Category</th>
<th>Requirement</th>
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<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>NA 30. Pasteurized eggs used where required</td>
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<td>IN 31. Water &amp; ice from approved source</td>
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<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>IN 33. Proper cooling methods; adequate equipment</td>
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<td>IN 34. Plant food properly cooked for hot holding</td>
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<td>IN 35. Approved thawing methods</td>
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<td></td>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 37. Food properly labeled; original container</td>
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<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<td>IN 39. No Contamination (preparation, storage, display)</td>
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<td>IN 40. Personal cleanliness</td>
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<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>IN 43. In-use utensils: properly stored</td>
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<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td></td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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<td>IN 46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<td>IN 48. Ware washing: installed, maintained, &amp; test strips</td>
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<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<td>IN 51. Plumbing installed; proper backflow devices</td>
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<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<td>IN 54. Garbage &amp; refuse disposal</td>
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<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<td>IN 56. Ventilation &amp; lighting</td>
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<td>IN 57. Permit; Fees; Application; Plans</td>
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</tbody>
</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 #10. Handwashing sinks, accessible & supplies
One of three hand sinks had no soap, the other two had soap but no paper towels. Corrected while still on site.
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #16. Food-contact surfaces; cleaned & sanitized
sanitizer tank at 3 compartment sink at 0 PPM; corrected while on site.
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

**General Comments**

hand sink water temp 107o f.
walk-in cooler 37o f.
walk-in freezer 3o f.
FSMC Yolanda Hughes Prometewrics exp. 1/3/24
no food on line to temp.
pass thru hot boxes at 178o f.
safety binder in office available for review.

Email Address(es): yolanda.hughes@compass-usa.com

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Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-01643 Kernan Middle School #279