Facility Information

Permit Number: 16-48-00816
Name of Facility: Kings Trail Elem 203
Address: 7401 Old Kings Road S
City, Zip: Jacksonville 32217
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Lorraine Ward          Phone: 904-739-5254
PIC Email: Lorraine.ward@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/30/2019
Correct By: Next Inspection
Re-Inspection Date: None

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

RESULT: Satisfactory

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

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 17. Proper disposal of unsafe food
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

Inspector Signature: [signature]
Client Signature: [signature]
**Good Retail Practices**

**SAFE FOOD AND WATER**
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

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

**FOOD IDENTIFICATION**
- 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**
- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting (R)
- 57. Permit; Fees; Application; Plans

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**Violations Comments**

Violation #39. No Contamination (preparation, storage, display)
Tongs should be provided for ready to eat fruit – Plums
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #54. Garbage & refuse disposal
Dumpster full, Garbage on ground surface
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting
Replace burnt out lights in room 42C- right outside restrooms Previously noted

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

Kitchen/Staff Observations:
- All hand sinks have hot & cold water, soap, and paper towels
- Hand washing signs observed
- Staff restrooms are appropriately stocked
- All foods dated and labeled
- All spray bottles and containers are labeled
- Quaternary ammonium sanitizer and test strips observed; three compartment sink: not set up
- Mop sink has hot & cold water
- No pests observed at time of inspection

Temperatures/Measurements:
- Hot box: 144°F
- Walk-in Cooler: 40°F
- Walk-in Freezer: 6°F; all TCS foods appear frozen
- Reach in refrigerators: 39°F, 35°F
- Milk boxes: 40°F; milk inside: 39°F

Serving Line:
- Turkey taco meat: 187°F

General Comments:
- Lorraine Ward-FSMC-Prometric-Exp. 10-19-2023

Correct violations by next inspection

Email Address(es): Lorraine.ward@compass-usa.com

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**Inspection Conducted By:** Henry Klesh (49187)
**Inspector Contact Number:** Work: (904) 253-2431 ex.
**Print Client Name:** Lorraine Ward
**Date:** 10/30/2019

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**Inspector Signature:**

**Client Signature:**

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**Form Number:** DH 4023 03/18  16-48-00816  Kings Trail Elem 203