Facility Information

Permit Number: 16-48-00832
Name of Facility: Mamie A Jones Elementary School #236
Address: 700 Orange Avenue
City, Zip: Baldwin 32234

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Aniadeth De Leon          Phone: 904-266-1214
PIC Email: aniadeth.DeLeon@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 9/18/2019
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: 09:55 AM
End Time: 11:15 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
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

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction
IN 15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
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

CONSUMER ADVISORY
25. Advisory for raw/undercooked food
HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
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: Marle E Richards
Client Signature: 

Form Number: DH 4023       03/18       16-48-00832   Mamie A Jones Elementary School #236
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Category</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td></td>
</tr>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td></td>
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<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td></td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<tr>
<td>IN 35. Approved thawing methods</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td></td>
</tr>
<tr>
<td>OUT 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
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<tr>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td></td>
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<tr>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td></td>
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<tr>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td></td>
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<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<td>IN 56. Ventilation &amp; lighting</td>
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<tr>
<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 #38. Insects, rodents, & animals not present
No pests observed, but observed visible light at the bottom of the back door leading to dumpsters which can allow entry of pests.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
General Comments

aniadeth.DeLeon@compass-usa.com
Aniadeth De Leon-FSMC-Prometric-Exp. 11-23-2021
Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Kitchen/Staff Observations:
Upon arrival, observed kitchen staff preparing for lunch and then serving lunch. Staff had to hot hold foods in oven due to hot box/warmer being down. PIC stated work order is already written for the broken warmer.
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
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Temperatures:
Hand sink: 125 F
Oven: hot holding rice (178 F), mac-n-cheese (192 F) and orange chicken (167 F)
Walk-in Cooler: 36 F; yogurt inside: 35 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 40 F, 40 F; carrots inside: 41 F
Reach in freezers: All TCS foods frozen
Ice cream cooler: -3; all TCS foods frozen
Milk boxes: 37 F and 39 F; milk inside: 36 F and 39 F

Serving Line:
Orange chicken: 145 F
Mac-n-cheese: 180 F
Rice: 151 F
Broccoli: 165 F
Peaches in individual trays
Bananas
Whole oranges, partially sliced, served in individual trays

Notes: Hood fan may go out soon- fan comes on, but can barely be heard indicating it may go down soon. Also, back door has visible light under the door, the weather stripping needs to be relaced or repaired.

Email Address(es): aniadeth.DeLeon@compass-usa.com;