Facility Information

Permit Number: 16-48-00838
Name of Facility: Mandarin Middle School 259
Address: 5100 Hood Road
City, Zip: Jacksonville 32257
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Cherrlyn Jenkins          Phone: 904-260-0555
PIC Email: Cherrlyn.Jenkins@compass-usa.com

Purpose: Routine
Inspection Date: 10/29/2019
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

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
IN 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
NO 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
NA 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

RESULT: Satisfactory
Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
</tbody>
</table>

Food Temperature Control

| In 33. Proper cooling methods; adequate equipment | |
| 34. Plant food properly cooked for hot holding | |
| 35. Approved thawing methods | |
| 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 | |

Physical Facilities

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

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
**General Comments**

Cherrlyn Jenkins  New Manager

Current permit on display
Manager states she just took Food Manager certification on 10/18/19-- Please ensure a copy is on-site for next inspection

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, sink was at 200 ppm
- Mop sink has hot & cold water
- No pests observed at time of inspection
- Dumpster area is clean, and lids observed closed

Observed staff cleaning kitchen and ware-washing utensils

Temperatures/Measurements:
- Hot boxes: One is at 172 F the other is out of service and not in use
- Walk-in Cooler: 40 F
- Walk-in Freezer: -2 F; all TCS foods appear frozen
- Reach in refrigerators: 37 F, 40 F; milk inside: 39 F
- Milk boxes: 37 F;
- Chicken Bites at 175, Tator tots were at 165

General Comments:
No violations were observed at time of inspection

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