Facility Information

Permit Number: 16-48-00839
Name of Facility: Mandarin Oaks Elementary 258
Address: 10600 Hornets Nest Drive
City, Zip: Jacksonville 32257

Type: School (more than 9 months)
Owner: Duval County School Board
Person In Charge: Mariana Campbell FM 10/23 (supervisor)
PIC Email: Mariana.campbell@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/15/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
StopSale: No
Begin Time: 08:10 AM
End Time: 09:15 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
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

16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
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
NA 25. Advisory for raw/undercooked food

Highly Susceptible Populations
NA 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

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: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18   16-48-00839  Mandarin Oaks Elementary 258
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td>IN 30. Pasteurized eggs used where required</td>
</tr>
<tr>
<td></td>
<td>IN 31. Water &amp; ice from approved source</td>
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<td></td>
<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td>IN 33. Proper cooling methods; adequate equipment</td>
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<td></td>
<td>IN 34. Plant food properly cooked for hot holding</td>
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<td></td>
<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><strong>FOOD IDENTIFICATION</strong></td>
<td>IN 37. Food properly labeled; original container</td>
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<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<td></td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<td>IN 40. Personal cleanliness</td>
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<td></td>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<td></td>
<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></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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<tr>
<td></td>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<tr>
<td></td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<td></td>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
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<td>OUT 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></td>
<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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<tr>
<td></td>
<td>OUT 54. Garbage &amp; refuse disposal</td>
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<tr>
<td></td>
<td>OUT 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td></td>
<td>IN 56. Ventilation &amp; lighting (R)</td>
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<td></td>
<td>IN 57. Permit; Fees; Application; Plans</td>
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</tbody>
</table>

**Violations Comments**

Violations #54. Garbage & refuse disposal
One dumpster needs a plug
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.

Violations #56. Ventilation & lighting
Repair light in restroom vestibule - 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
Observed written FDOH required policies and procedures posted on facility walls

Kitchen/Staff Observations:
Ms. Cambell knowledgeable on foodborne illnesses
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom is appropriately stocked
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed
Proper amount of sanitizer was in place
Mop sink has hot & cold water
No pests observed at time of inspection
Observed thermometer calibration
Temperatures/Measurements:
Hot boxes: F, One is out of service and not in use -This was previously noted
Walk-in Cooler: 38 F;
Walk-in Freezer: 10 F; all TCS foods appear frozen
Reach in refrigerators: 40 F, and 37 F;
Milk boxes: 36 F, 40 F

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ZentkoJ@duvalschools.org

Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Mariana Campbell FM 10/23 (supervisor)
Date: 1/15/2020