Facility Information

Permit Number: 16-48-00837
Name of Facility: Mandarin Sr High 260
Address: 4831 Greenland Road
City, Zip: Jacksonville 32258

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Audrey Bell Phone: 904-260-5437
PIC Email: Audrey.bell@compass-usa.com

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

PREVENTION FROM CONTAMINATION
IN 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature

HIGHLY SUSCEPTIBLE POPULATIONS
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
NA 23. Date marking and disposition

24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
IN 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

29. Variance/specialized process/HACCP

Inspector Signature:      Client Signature:

Form Number: DH 4023   03/18  16-48-00837  Mandarin Sr High 260
**Good Retail Practices**

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>47. Food &amp; non-food contact surfaces</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>49. Non-food contact surfaces clean</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
</tbody>
</table>

**FOOD TEMPERATURE CONTROL**

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>PROPER USE OF UTENSILS</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>39. No Contamination (preparation, storage, display)</td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>40. Personal cleanliness</td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td></td>
<td>42. Washing fruits &amp; vegetables</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
</tbody>
</table>

**UTENSILS, EQUIPMENT AND VENDING**

<table>
<thead>
<tr>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
</tbody>
</table>

**FORM NUMBER: DH 4023  03/18  16-48-00837  Mandarin Sr High 260**

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*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

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Inspector Signature: [Signature]

Client Signature: [Signature]
Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Audrey Bell
Date: 11/15/2019

General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls including information on illnesses Ms. Bell also knowledgeable on these issues
Observed staff training - Trainings on Handwashing and chemicals just occurred yesterday and were properly documented

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
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
Dumpster area is clean
Front areas not in use
Temperatures/Measurements:
Hot boxes: 186 F, 185 F and 180 Ziti at 180 F
Walk-in Cooler: 40 F
Walk-in Freezer: 9 F; all TCS foods appear frozen
Reach in refrigerators: 38 F, 40 F, 36 F
Milk boxes: 38 F, 40 F, 40 F; milk inside: 39 F,
Food service not being conducted at this time
Observed personal items stored properly in Walk in cooler

General Comments:
Audrey Bell-FSMC-Prometric-Exp. 10-19-2023
All conditions are satisfactory at time of inspection
Ice machine not working - Recomend repairs to ensure ice is available for thermometer calibration - this was noted in June

Email Address(es): Audrey.bell@compass-usa.com