Facility Information

Permit Number: 16-48-00462
Name of Facility: Matthew Gilbert Middle 146
Address: 1424 Franklin Street
City, Zip: Jacksonville 32206
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Theresa Sheffield          Phone: 904-630-6712
PIC Email:

Inspection Information

Purpose: Reinspection
Inspection Date: 8/12/2019
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
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

Employee Health
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

Good Hygienic Practices
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

Approved Source
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

Protection from Contamination
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
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>IN 29. Pasteurized eggs used where required</th>
<th>IN 46. Slash resistant/cloth gloves used properly</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>IN 31. Water &amp; ice from approved source</td>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
</tr>
<tr>
<td></td>
<td>IN 32. Variance obtained for special processing</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 49. Non-food contact surfaces clean</td>
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<td>IN 35. Approved thawing methods</td>
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<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<td>IN 40. Personal cleanliness</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<td>IN 42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</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>
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<td>IN 45. Single-use/single-service articles: stored &amp; used</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
No Violation Comments Available

General Comments
Freezer 0F, cooler 40F, milk box 36F, milk box, test strips, staff training log, food labeled and dated. policies clean up for vomiting and diarrheal. All equipment is operational. The kitchen had a final construction clean up. The dumpster is satisfactory. Compiled on violation 54 & 55.

Email Address(es): theresa.sheffield@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Theresa Sheffield
Date: 8/12/2019

Inspector Signature:  
Client Signature: 

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