Facility Information

Permit Number: 16-48-00463  
Name of Facility: Mattie V. Rutherford 6  
Address: 1514 Hubbard Street  
City, Zip: Jacksonville 32206

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Daphe Abney  
Phone: 904-630-6785

PIC Email: daphne.abney@compass-usa.com

Inspection Information

Purpose: Routine  
Inspection Date: 1/27/2020  
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

Start Time: 11:15 AM  
End Time: 11:40 AM

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

Food Borne 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
NA 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

IN 17. Proper disposal of unsafe food
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
NO 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 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
Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Daphe Abney
Date: 1/27/2020

No Violation Comments Available

Freezer 0F, Cooler 40F, milk box 39F. Observed test strips, staff training log, food labeled and dated. Discuss new policies clean up vomiting and diarrheal. No food cooked at inspection time. Condition satisfactory 152F chicken, rice.

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

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.