Facility Information

Permit Number: 16-48-00346
Name of Facility: Mayport Elem 227
Address: 2753 Shangri La Drive
City, Zip: Jacksonville 32233

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Laura Ramos          Phone: (904) 247-5988
PIC Email:

RESULT:  Satisfactory

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
   IN
2. Certified Manager/Person in charge present
   IN

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

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
   IN
7. No discharge from eyes, nose, and mouth
   IN

PREVENTING CONTAMINATION BY HANDS
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
    NO
13. Food in good condition, safe, & unadulterated
    IN
14. Shellstock tags & parasite destruction
    NA

PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves
    IN
16. Food-contact surfaces; cleaned & sanitized
    NO
17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
    IN
19. Reheating procedures for hot holding
    IN
20. Cooling time and temperature
    IN
21. Hot holding temperatures
    IN
22. Cold holding temperatures
    IN
23. Date marking and disposition
    NA
24. Time as PHC; procedures & records

CONSUMER ADVISORY
25. Advisory for raw/undercooked food
    IN
26. Pasteurized foods used: No prohibited foods
    IN
27. Food additives: approved & properly used
    NA
28. Toxic substances identified, stored, & used
    IN

HIGHLY SUSCEPTIBLE POPULATIONS
29. Variance/specialized process/HACCP
    NA

ADDITIVES AND TOXIC SUBSTANCES
IN

APPROVED PROCEDURES
IN

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

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
- 46. Slash resistant/cloth gloves used properly

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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
Hand sink water temp 107o f.
walk-in cooler 30o f.
walk-in freezer -5f.
sanitizer tank 300 PPM
FSMC laura Ramos prometeric exp. 10/18/24
serving line:eggs 135o f., sausage pattys 140o f., cut green beans 150o f.

Email Address(es): laura.ramos@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Laura Ramos
Date: 2/4/2020

Inspector Signature: Client Signature:

Form Number: DH 4023 03/18 16-48-00346 Mayport Elem 227