

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 16-48-00464
Name of Facility: Mt Herman Exceptional Student #164
Address: 1741 Francis Street
City, Zip: Jacksonville 32209

Type: School (more than 9 months)
Owner: Duval County School Board
Person In Charge: Angela S Richardson Phone: 904-630-6745
PIC Email: Angela.Richardson@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 8/25/2020
Correct By: Next Inspection
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

Begin Time: 01:35 PM
End Time: 02:25 PM

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

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
- NO** 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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 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

Inspector Signature:

Client Signature:

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Good Retail Practices

| | |
|-----------------------------------------------------------------|------------------------------------------------------------------------|
| SAFE FOOD AND WATER | |
| <u>NA</u> 30. Pasteurized eggs used where required | <u>IN</u> 46. Slash resistant/cloth gloves used properly |
| <u>IN</u> 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| <u>NA</u> 32. Variance obtained for special processing | <u>OUT</u> 47. Food & non-food contact surfaces |
| FOOD TEMPERATURE CONTROL | <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |
| <u>IN</u> 33. Proper cooling methods; adequate equipment | <u>OUT</u> 49. Non-food contact surfaces clean |
| <u>IN</u> 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| <u>NO</u> 35. Approved thawing methods | <u>IN</u> 50. Hot & cold water available; adequate pressure |
| <u>IN</u> 36. Thermometers provided & accurate | <u>IN</u> 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | <u>IN</u> 52. Sewage & waste water properly disposed |
| <u>IN</u> 37. Food properly labeled; original container | <u>IN</u> 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | <u>IN</u> 54. Garbage & refuse disposal |
| <u>IN</u> 38. Insects, rodents, & animals not present | <u>IN</u> 55. Facilities installed, maintained, & clean |
| <u>IN</u> 39. No Contamination (preparation, storage, display) | <u>IN</u> 56. Ventilation & lighting |
| <u>IN</u> 40. Personal cleanliness | <u>IN</u> 57. Permit; Fees; Application; Plans |
| <u>IN</u> 41. Wiping cloths: properly used & stored | |
| <u>IN</u> 42. Washing fruits & vegetables | |
| PROPER USE OF UTENSILS | |
| <u>OUT</u> 43. In-use utensils: properly stored | |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled | |
| <u>IN</u> 45. Single-use/single-service articles: stored & used | |

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

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| <p>Violation #43. In-use utensils: properly stored Ice scoop directly on top of ice machine. this is a violation per 64E-11.003(4). CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p> |
| <p>Violation #47. Food & non-food contact surfaces Milk cooler is not working. this is a violation per 64E-11.003(4). CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #49. Non-food contact surfaces clean Ice machine has some mold growing in it and must be cleaned. this is a violation per 64E-11.003(4) CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p> |

Inspector Signature:

Client Signature:

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General Comments

Permit & Logs

Current Permit on display
Observed FDOH required policies posted on wall
Observed UTD Temperature logs

Kitchen & Staff Observations

All hand Sinks have hot & cold running water, soap, and paper towels Temp: 110F
Staff restrooms appropriately stocked
All food Dated and labeled
Test strips/ Sanitizer: Sanitizer observed, not in use/ Test Strips Observed
No pests observed
Dumpster is clean and lids are closed
Mold visible inside ice machine
Ice scoop placed directly on top of ice machine

Equipment Temps/Cold holding Temps

Walk in Cooler:36F
Reach in Cooler:41F
Reach in Cooler: 36F
Reach in Frefzer: 5F
Reach in Freezer: 10F
Walk in Freezer: 4F
Milk Cooler: not in use/not working
Orange: 37F
Cheese:38F
Milk:39F

Serving Line Temps/ Hot holding temps
N/A

Certified food manager Angela Richardson on-site Expires 10/19/23 conditions satisfactory.

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

Inspection Conducted By: Steven Krupka (4212)
Inspector Contact Number: Work: (904) 253-2570 ex.
Print Client Name: Angela S Richardson
Date: 8/25/2020

Inspector Signature:

Client Signature: