Facility Information

Permit Number: 16-48-00355
Name of Facility: Neptune Beach Elem 246
Address: 1515 Florida Boulevard
City, Zip: Neptune Beach 32266
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Patricia Garcia          Phone: (904) 247-5954
PIC Email: patricia.garcia@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/8/2019
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
Begin Time: 11:05 AM
End Time: 11:30 AM

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
  
PROTECTION FROM CONTAMINATION
  IN 13. Food in good condition, safe, & unadulterated
  NA 14. Shellstock tags & parasite destruction

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

Form Number: DH 4023   03/18   16-48-00355   Neptune Beach Elem 246
Inspection Conducted By: Wayne Hartford  (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Patricia Garcia
Date: 7/8/2019

General Comments

Hand sink water temp 129o f.
sanitizer tank empty
Walk-in cooler 35o f.; walk-in freezer 7o f.
serving line: Glazed carrots 143o f.

Email Address(es): patricia.Garcia@compass-sa.com;
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william.ratley@compass-usa.com

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
46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces clean
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

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