**Facility Information**

- Permit Number: 16-48-00574
- Name of Facility: Oak Hill Academy School #28
- Address: 6910 Daughty Boulevard S
- City, Zip: Jacksonville 32210
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Ikeem Young
- Phone: 904-573-1030
- PIC Email: Ikeem.Young@compass-usa.com

**Inspection Information**

- Purpose: Reinspection
- Inspection Date: 11/19/2019
- Correct By: Next Inspection
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 1
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 12:00 PM
- End Time: 12:25 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**

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
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
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
29. Variance/specialized process/HACCP

**Inspector Signature:**

[Signature]

**Client Signature:**

[Signature]
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 (R)
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
Violation #47. Food & non-food contact surfaces
Ice accumulation on the floor of the freezer is a tripping hazard; remove ice build up.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments
Upon reinspection observed water temperature for hand sinks and mop sink at 108 F and 110 F.
Light in walk in cooler has been corrected since last inspection.
Walk in freezer still has some ice accumulation which can be a tripping hazard; remove build up.

Email Address(es): Ikeem.young@compass-usa.com;
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Kathleen.Thomas@compass-usa.com;

Inspector Conducted By: Mari Richardson (68816)
Inspection Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Ikeem Young
Date: 11/19/2019

Inspector Signature:    Client Signature:

Form Number: DH 4023  03/18  16-48-00574  Oak Hill Academy School #28