

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



Facility Information

RESULT: Satisfactory

Permit Number: 16-48-00574
Name of Facility: Oak Hill Academy School #28
Address: 6910 Daughtry Boulevard S
City, Zip: Jacksonville 32210

Type: School (more than 9 months)
Owner: Duval County School Board
Person In Charge: Tiffany N Alberta Phone: 904-573-1030
PIC Email: tiffany.alberta@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 12/1/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:50 AM
End Time: 10:50 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

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
- IN** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)

- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

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

- IN** 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
- 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

- 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>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</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>OUT</u> 55. Facilities installed, maintained, & clean (R)
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>OUT</u> 56. Ventilation & lighting (R)
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</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

<p>Violation #13. Food in good condition, safe, & unadulterated There were some sweet pickles that were found to have mold around the container. Item was disposed off and corrected on-site. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #47. Food & non-food contact surfaces Ice machine is currently out of order and needs to be repaired or replaced; One of the reach-in refrigerators near right of serving line does not produce cold air. Equipment needs to be repaired or replaced; Note: While hood system is working as intended, the fan is abnormally noisy throughout the kitchen needs looking into. 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 Floors underneath hood system and walk-in freezer needs to be swept of food debris and dust accumulation. 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>
<p>Violation #55. Facilities installed, maintained, & clean Two light shields near the window in the kitchen are stained with mildew and need to be replaced. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>
<p>Violation #56. Ventilation & lighting Hood system fan is not working properly. Loud humming noise coming from hood when it is off and the fan does not operate properly when the hood is turned on. One light bulb is out as well. CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Inspector Signature:

[Handwritten Signature]

Client Signature:

[Handwritten Signature]

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General Comments

tiffany.alberta@compass-usa.com
Tiffany Alberta FSMC-Exp-4/17/2023-Cert# 1999284

Current permit on display
Observed written FDOH required policies and procedures and hand washing signs posted on facility walls

Kitchen/Staff Observations:
All hand sinks have soap and paper towels
Staff restrooms are appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
Quaternary ammonium sanitizer stocked but not in use and test strips observed.
No pests observed at time of inspection
Dumpster area is clean and lids observed closed

Walk in Cooler: 36 F; milk inside: 37 F; exp: Dec. 9th and 20th
Walk in Freezer: TCS foods appear frozen;
Reach in coolers: 37 F; 38F; Fruits: 37 F; Salads: 37 F
Reach in Freezer: 5 F; All TCS are frozen;

Hot boxes: Fries: 171 F; Hamburger Patty: 168 F; Falafel: 171 F

Milk boxes: 36 F; 36 F Exp: Dec. 9, 12th, and 20th

Fire Extinguishers dated Dec. 2019 and fully Charged

Satisfactory conditions at time of inspection.

Email Address(es): tiffany.alberta@compass-usa.com;
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Kathleen.thomas@compass-usa.com;
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Inspection Conducted By: Joshua Atkins (068818)
Inspector Contact Number: Work: (904) 253-2023 ex.
Print Client Name: Tiffany N Alberta
Date: 12/1/2020

Inspector Signature:

Handwritten signature of the inspector, appearing to be "J. Atkins".

Client Signature:

Handwritten signature of the client, appearing to be "Tiffany Alberta".