Facility Information

Permit Number: 16-48-00574
Name of Facility: Oak Hill Academy #210
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: Routine
Inspection Date: 7/10/2019
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

We observed the following to be in compliance:

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

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

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

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
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

We observed the following to be out of compliance:

IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in charge present
IN 3. Knowledge, responsibilities and reporting
IN 4. Proper use of restriction and exclusion
IN 5. Responding to vomiting & diarrheal events
IN 6. Proper eating, tasting, drinking, or tobacco use
IN 7. No discharge from eyes, nose, and mouth
IN 8. Hands clean & properly washed
IN 9. No bare hand contact with RTE food
IN 10. Handwashing sinks, accessible & supplies
IN 11. Food obtained from approved source
IN 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
IN 14. Shellstock tags & parasite destruction
IN 15. Food separated & protected; Single-use gloves
IN 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food
IN 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
IN 24. Time as PHC; procedures & records
IN 25. Advisory for raw/undercooked food
IN 26. Pasteurized foods used: No prohibited foods
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used
IN 29. Variance/specialized process/HACCP

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

RESULT: Satisfactory
Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Ikeem Young
Date: 7/10/2019

Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td>30.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Pasteurized eggs used where required</td>
<td></td>
</tr>
<tr>
<td></td>
<td>31.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td></td>
<td>32.</td>
<td>NA</td>
</tr>
<tr>
<td></td>
<td>Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td>33.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Proper cooling methods; adequate equipment</td>
<td></td>
</tr>
<tr>
<td></td>
<td>34.</td>
<td>NO</td>
</tr>
<tr>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td></td>
<td>35.</td>
<td>NO</td>
</tr>
<tr>
<td></td>
<td>Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td></td>
<td>36.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Thermometers provided &amp; accurate</td>
<td></td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td>37.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Proper cooling methods; adequate equipment</td>
<td></td>
</tr>
<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td>38.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Insects, rodents, &amp; animals not present</td>
<td></td>
</tr>
<tr>
<td></td>
<td>39.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>40.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Personal cleanliness</td>
<td></td>
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<tr>
<td></td>
<td>41.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Wiping cloths: properly used &amp; stored</td>
<td></td>
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<tr>
<td></td>
<td>42.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td>43.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Proper cooling methods; adequate equipment</td>
<td></td>
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<tr>
<td></td>
<td>44.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td></td>
<td>45.</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

**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

parfait 39F, freezer 0F, test strip 200ppm, hot and cold running water, permit and policies posted, condition satisfactory.

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

Form Number: DH 4023   03/18               16-48-00574    Oak Hill Academy #210

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