Facility Information

Permit Number: 16-48-00708
Name of Facility: Pickett Elementary School #205
Address: 6305 Old Kings Road
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tanika Byrd Phone: 904-693-7555
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 1/16/2020
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

RESULT: Satisfactory

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
IN 13. Food in good condition, safe, & unadulterated

PROTECTION FROM CONTAMINATION
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

TIME/TEMPERATURE CONTROL FOR SAFETY
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

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
NA 27. Food additives: approved & properly used

APPROVED PROCEDURES
NA 28. Toxic substances identified, stored, & used
NA 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
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
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</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
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<tr>
<td>32. Variance obtained for special processing</td>
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</table>

<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
</tr>
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<tbody>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
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<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
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<tbody>
<tr>
<td>IN 37. Food properly labeled; original container</td>
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<table>
<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PROPER USE OF UTENSILS</th>
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<tbody>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<table>
<thead>
<tr>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
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<tr>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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<tr>
<th>PHYSICAL FACILITIES</th>
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<tbody>
<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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</tbody>
</table>

| IN 52. Sewage & waste water properly disposed |
| IN 53. Toilet facilities: supplied, & cleaned |

| IN 54. Garbage & refuse disposal |
| IN 55. Facilities installed, maintained, & clean |

| IN 56. Ventilation & lighting |
| IN 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

Inspector Signature: 

Client Signature:

Form Number: DH 4023 03/18 16-48-00708 Pickett Elementary School #205
General Comments

Current permit on display
Tanika Byrd-FSMC-Prometric-Exp. 1-3-2024
Observed written FDOH required policies and procedures posted on facility walls

All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue, soap and paper towels
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Observed staff serving lunch.

Serving Line:
BBQ Chicken Sandwich: 151 F
Tomato and Mozzarella Cheese Flatbread: 138 F
Crispy Chicken Salad: 40 F
Side Salad: 39 F
fruit cocktail: 38 F
orange (sliced): served in individual serving trays

Temperatures/Measurements:
Hand sink: 124 F
Hot box: 160 F; chicken sandwich (155 F) and flatbread (147 F) inside
Walk-in Cooler: 38 F; milk inside: 37 F
Walk-in Freezer: -2 F; all TCS foods frozen
Reach in refrigerators: 35 F, 37 F, 36 F; fruit cocktail inside: 37 F
Milk box: 38 F; milk inside: 36 F


Email Address(es): Tanika.Byrd@compass-usa.com