Facility Information

Permit Number: 16-48-00361
Name of Facility: Pine Forest Elem 159
Address: 3929 Grant Road
City, Zip: Jacksonville 32207
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Cathrine Mattison
Phone: (904) 346-5600
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 7/15/2019
Correct By: Next Inspection
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: 10:40 AM
End Time: 11:40 AM

Food Borne 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

Food in good condition, safe, & unadulterated
NA 13. Food received at proper temperature
NA 14. Shellstock tags & parasite destruction

Protection From Contamination
IN 15. Food separated & protected; Single-use gloves

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

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
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

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PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
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
Replace green cutting board-observed large crevices along surface. Equipment can no longer be properly cleaned.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean
Clean up spill in reach in cooler to remove sanitary nuisances.
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.

Violation #55. Facilities installed, maintained, & clean
1. Repair or replace water damaged ceiling tiles in kitchen. 2. Wipe down vent right outside walk-in cooler to remove build up of dust and residue. 3. Swipe floor and clean toilet in men's restroom. 4. Replace one broken floor tile in walk-in freezer to prevent tripping or safety hazards.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
All spray bottles and containers are 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
Dumpster area is clean, and lids observed closed
Observed staff throwing away spoilage cucumbers

Temperatures/Measurements:
Hand sink: 103 F
Hot boxes: not in use
Walk-in Cooler: 33 F; milk inside: 36 F
Walk-in Freezer: 12 F; all TCS foods appear frozen
Reach in refrigerators: 35 F, 37 F; cheese: 39 F
Milk boxes: 38 F; empty

General Comments:
Catherine Mattison-FSMC-Prometric-Exp. 7-14-2023
Correct violations by next inspection

Email Address(es): Cathrine.Mattison@icloud.com

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Cathrine Mattison
Date: 7/15/2019

Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18   16-48-00361  Pine Forest Elem 159

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