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

Facility Information

Permit Number: 16-48-00590
Name of Facility: Ramona Elementary School #79
Address: 5540 Ramona Boulevard
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Letha McGee Phone: 904-693-7580
PIC Email: Letha.Mcgee@compass-usa.com

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 10/24/2019
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: 12:10 PM
End Time: 01:05 PM

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
  - NO 12. Food received at proper temperature
  - IN 13. Food in good condition, safe, & unadulterated
  - NA 14. Shellstock tags & parasite destruction

- PROTECTION FROM CONTAMINATION
  - IN 15. Food separated & protected; Single-use gloves
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - NO 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

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
Violation #47. Food & non-food contact surfaces
Hot box thermometer is not working. Thermometer is placed inside to properly monitor temperature. Hotbox thermometer must be repaired.

Ice scoop has a deep crack in it that prevents it from being cleaned properly; replace ice scoop.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

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.
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Letha McGee
Date: 10/24/2019

General Comments

Current permit on display
FDOH policies and procedures posted on wall.
Letha McGee-FSMC-Prometric-Exp. 1-3-2024
Upon arrival staff was hot holding tater tots (140 F), Biscuits (145 F) and Chicken Patty sandwiches (143 F). Hot box observed at 150 F; see violation comments.
Observed staff serving lunch.
Serving Line:
Chicken patty sandwiches: 141 F
Eggs: 162 F
Baked apples: 153 F
Tater Tots: 140 F
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
All hand sinks have hot & cold water, soap, and paper towels. Hand washing signs observed.
All foods dated and labeled.
No pests observed at time of inspection.
Reach in Refrigerators: 33 F, 38 F, 40 F, 36 F and 39 F; prepared salad inside: 40 F; yogurt parfait inside: 38 F; cucumber tomato salad inside: 39 F
Walk-in Cooler: 34 F; grape juice inside: 35 F
Walk-in Freezer: 8 F; all TCS foods appear frozen
2 Reach in freezers: All TCS foods frozen
Mop sink has hot and cold water
Dumpster area is clean, lids closed. and plugs in place
Conditions are satisfactory at time of inspection

Email Address(es): Letha.Mcgee@compass-usa.com