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

Inspection Information

Purpose: Routine
Inspection Date: 2/12/2020
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

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 & supplied

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
IN 18. Cooking time & temperatures
NO 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
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
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
The hood system has one cracked light shield that needs to be replaced. If shield completely breaks this could be a dangerous source of physical contamination.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violations Comments

Violation #39. No Contamination (preparation, storage, display)
The hood system has one cracked light shield that needs to be replaced. If shield completely breaks this could be a dangerous source of physical contamination.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
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, chicken nuggets, waffles and eggs. Hot box observed at 156 F; Observed staff serving lunch.

Serving Line:
Chicken nuggets: 152 F
Eggs: 158 F
Baked apples: 140 F
Tater Tots: 145 F
Waffles: 142 F
Side salad: 41 F
pears (cocktail style): 40 F
Whole apple: served in individual trays

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: 35 F, 38 F, 37 F, 36 F and 43 F; cheese inside: 39 F; juice inside: 41 F.

Advised PIC to monitor reach in cooler that was above 41 F; cooler may be above temp due to going in and out of cooler frequently. Advised PIC to move any potentially hazardous food (there is not alot of potentially hazardous food in the cooler) and place inside another reach in just in case cooler is having a cooling issue. Foods were not observed above temp but were at or hovering close to 41 F. Last temperature taken for cooler was the morning of 2/11 and was marked as 34 F on temp log.

Walk-in Cooler: 33 F; milk inside: 35 F
Walk-in Freezer: 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

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