Facility Information

RESULT: Satisfactory

Permit Number: 16-48-00595
Name of Facility: Ruth N Upson Elem 19
Address: 1090 Dancy Street
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Genevieve Ross          Phone: 904-381-7485
PIC Email: Genevieve.Ross@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/14/2019
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
StopSale: 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 & 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

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction
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
Good Retail Practices

**SAFE FOOD AND WATER**
- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**
- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**
- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**
- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness

**PROPER USE OF UTENSILS**
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

**UTENSILS, EQUIPMENT AND VENDING**
- IN 46. Slash resistant/cloth gloves used properly

**PHYSICAL FACILITIES**
- IN 47. Food & non-food contact surfaces clean
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

**IN 50. Hot & cold water available; adequate pressure**
**IN 51. Plumbing installed; proper backflow devices**
**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

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Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023   03/18   16-48-00595   Ruth N Upson Elem  19
General Comments
Genevieve.Ross@compass-usa.com
Current permit on display
Hand sink has hot & cold water, soap, and paper towels
Mop sink has hot & cold water; uses EcoLab sanitizer
No pests observed at time of inspection
Restroom is appropriately stocked with tissue, soap and paper towels
Dumpster area is clean, lids closed and plugs in place
All foods dated and labeled
Observed FDOH required written policies and procedures posted on facility walls
Observed last lunch and staff cleaning. Temperatures not taken on foods in serving line because upon arrival staff already served last lunch and only had fish sticks left.
Serving Line:
Fish sticks sandwich: 139 F
Citrus chicken: N/A
Crispy chicken salad: N/A
Green beans: N/A
Milk Box: 33 F; milk inside: 35 F
Reach in refrigerators: 37 F, 35 F, 40 F; cheese inside: 38 F
Walk-in Cooler: 37 F; milk inside: 39 F
Walk-in Freezer: all TCS foods frozen
Genevieve Ross-FSMC-Prometric-Exp. 10-19-2023- Cert # 2025002

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