Facility Information

Permit Number: 16-48-00564
Name of Facility: Sadie Tillis Elem 116
Address: 6084 Morse Avenue
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Erica Burns Phone: 904-573-1107
PIC Email: erica.burns@comapss-usa.com

RESULT: Satisfactory

Inspection Information

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Purpose: Routine
Inspection Date: 8/28/2019
Correct By: Next Inspection
Re-Inspection Date: None
Begin Time: 10:00 AM
End Time: 11:25 AM

Foodborne Illness Risk Factors And Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source

NO
12. Food received at proper temperature

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

APPROVED PROCEDURES
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

OUT
18. Cooking time & temperatures

OUT
19. Reheating procedures for hot holding

OUT
20. Cooling time and temperature

IN
21. Hot holding temperatures

OUT
22. Cold holding temperatures

NA
23. Date marking and disposition

NA
24. Time as PHC; procedures & records

OUT
25. Advisory for raw/undercooked food

IN
26. Pasteurized foods used; No prohibited foods

IN
27. Food additives: approved & properly used

IN
28. Toxic substances identified, stored, & used

IN
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

Inspector Signature: 

Client Signature: 

Form Number: DH 4023 03/18 16-48-00564 Sadie Tillis Elem 116
**Good Retail Practices**

**SAFE FOOD AND WATER**
- IN 30. Pasteurized eggs used where required
- NA 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**
- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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
- OUT 39. No Contamination (preparation, storage, display)
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**
- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used
- IN 46. Slash resistant/cloth gloves used properly
- OUT 47. Food & non-food contact surfaces (R)
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

**UTENSILS, EQUIPMENT AND VENDING**
- 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
- OUT 55. Facilities installed, maintained, & clean (R)
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

**PHYSICAL FACILITIES**
- 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
- OUT 55. Facilities installed, maintained, & clean (R)
- 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**

Violation #39. No Contamination (preparation, storage, display)
Rotating fan that is being used to help keep kitchen cool has dust on it which can be a source of 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.

Violation #47. Food & non-food contact surfaces
Bottom shelf of food prep table located across from walk-in cooler needs to be repaired.

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

Violation #55. Facilities installed, maintained, & clean
Floor drain, located across from the walk-in cooler next to a prep table, is sticking up above the ground which can be a tripping hazard. However, kitchen staff currently has a prep table over the drain as a preventative measure.

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

Current permit on display
Certified food manager: Erica Burns; Cert # 1990309; exp date 2/19/23- Prometric
Observed employee health reporting requirements
Observed current temperature and staff training logs

Hand sink has hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom are stocked with soap, paper towels and tissue
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
Dumpster area is clean

Observed staff serving lunch.

Temperatures:
Hand sink: 103 F
Hot Holding:
Sweet and Sour chicken: 143 F; Rice: 174 F
Cold Holding:
Reach in cooler: 38 F; sliced cucumbers inside: 39 F; prepared salad inside: 40 F
Reach in cooler: 37 F; orange juice inside: 33 F
Reach in cooler: 37 F; apple juice: 35 F
Wak-in Cooler: 35 F; milk inside: 34 F, yogurt parfait inside: 37 F
Walk-in Freezer: all TCS foods frozen
Milk box: 40 F; milk inside: 37 F
Serving Line:
Rice: 163 F
Sweet and sour Chicken: 148 F
Cooked carrots: 148 F
Mac-n-cheese: 169 F
Fishsticks: 141 F
prepared salad with turkey: 40 F
cucumber slices: 39 F
yogurt parfait: 39 F
peach cup: 40 F
mixed berries: 38 F
watermelon slices: 40 F
whole apples: served with tongs

Hood system has been fixed since previous inspection-lights and fan working on hood.

Email Address(es): erica.burns@comapss-usa.com