Facility Information

RESULT: Satisfactory

Facility Information

Permit Number: 16-48-00689
Name of Facility: Saint Clair Evans Academy #124
Address: 5443 Moncrief Road
City, Zip: Jacksonville 32209

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tenisha L Lamar          Phone: 904-924-3039
PIC Email: tenisha.lamar@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/22/2019
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

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
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

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
IN 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

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

Form Number: DH 4023   03/18   16-48-00689   Saint Clair Evans Academy #124
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
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
IN 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/comfort gloves used properly

UTENSILS, EQUIPMENT AND VENDING

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

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
OUT 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

Violation #54. Garbage & refuse disposal
Keep the dumpster closed.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

General Comments

Tenisha Certified Food Manager ANSI, 01/03/24 EXPIRE ON. Observed test strips 200ppm, staff log. New FDOH policies and procedures on the walls. Handwashing signs displayed, handsink have hot and cold running water. Chicken and muffin 154F, Pretzel salad 39F, cooler 38F, freezer 0, cooler 40F, milk box 40F.

Email Address(es): tenisha.lamar@compass-usa.com;
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william.ratley@compass-usa.com

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Tenisha L Lamar
Date: 10/22/2019

Inspector Signature:  

Client Signature:

Form Number: DH 4023  03/18  16-48-00689  Saint Clair Evans Academy #124

2 of 2