**Facility Information**

Permit Number: 16-48-00878  
Name of Facility: Samuel Wolfson Sr High #224  
Address: 7000 Powers Avenue  
City, Zip: Jacksonville 32217  
Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Sirena Washington FM Prometric  
Phone: 904-739-5269  
PIC Email: Sirena.washington@compass-usa.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/17/2020  
Correct By: Next Inspection  
Re-Inspection Date: None  
Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No  
Begin Time: 10:25 AM  
End Time: 12:30 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
  - OUT 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

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - NO 17. Proper disposal of unsafe food

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 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

- **ADDITIVES AND TOXIC SUBSTANCES**
  - NA 25. Advisory for raw/undercooked food

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - IN 26. Pasteurized foods used; No prohibited foods

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

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  
16-48-00878 Samuel Wolfson Sr High #224
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
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 40. Personal cleanliness
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

UTENSILS, EQUIPMENT AND VENDING
OUT 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
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

Violation #10. Handwashing sinks, accessible & supplies
Soap and towel dispensers needed for Courtyard service area, soap and towels were available for rear hand sink (not at front hand sink) -- This item was noted during inspection of 2/5/2019
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #47. Food & non-food contact surfaces
The ice machine and one of the milk boxes are out of service (I believe this items have been down for over a year) There is also a possible leak in the walk in freezer - there is a large chunk of ice under the shelving

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

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

Form Number: DH 4023   03/18    16-48-00878    Samuel Wolfson Sr High #224
General Comments

Permits and Log Observations:

Current permit on display
Observed written FDOH required policies and procedures posted on facility back wall inside kitchen
Manager was knowledgeable on foodborne illnesses and symptoms

Kitchen/Staff Observations:

All foods dated and labeled
QT sanitizer and test strips observed; Sink had correct amount of sanitizer
No pests observed at time of inspection
Dumpster area is clean
Staff observed serving lunch

Temperatures/Measurements:
Hot box: 190 F
Reach in refrigerators: 34 F; 40 F, 40 F
Reach in freezer: -2 F; all TCS foods appear frozen
Walk in cooler 34 F, Freezer 14 F
Milk box 40 F

Serving Line:
meatballs 146 F
Chorizo 160 F
Teriyaki chicken 160

Courtyard serving line:
Mac N cheese 142 F
Pulled pork 144 F
Buffalo Chicken 140 F

General Comments:

Sirena Washington- FSMC-ServSafe-Exp. 1-3-2022

Email Address(es): Sirena.washington@compass-usa.com

Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Sirena Washington
Date: 1/17/2020

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

Form Number: DH 4023  03/18  16-48-00878  Samuel Wolfson Sr High #224

3 of 3