**Inspection Information**

- **Permit Number:** 16-48-00366
- **Name of Facility:** San Jose Elementary School #83
- **Address:** 5805 St Augustine Road
- **City, Zip:** Jacksonville 32207
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Charmaine Wright FM Prometric 2024
- **Phone:** 904-739-5260
- **PIC Email:** Charmaine.wright@compass-usa.com

**Purpose:** Routine

**Inspection Date:** 11/21/2019

**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

**Begin Time:** 09:55 AM

**End Time:** 11:45 AM

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
- IN 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
- NA 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- 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

**Inspector Signature:**

**Client Signature:**

**Form Number:** DH 4023 03/18 16-48-00366 San Jose Elementary School #83
Good Retail Practices

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

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

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- 48. Ware washing: installed, maintained, & used; test strips

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed

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)
Dirty pans were present in the prep sink
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 #49. Non-food contact surfaces clean
Dirty pans were present in the prep sink
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 #49. Non-food contact surfaces clean
The storeroom floor should be repainted or otherwise be made smooth and easily cleanable. The rear mop area needs cleaning. The floor under the dining area serving line needs cleaning around the wheels, cord area
CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #54. Garbage & refuse disposal
The dumpster lids should be closed when not in use
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
Manager has Prometric certification- expires 2024
Observed milk delivery Milk at 38 F
Observed manager calibrating thermometers, She was knowledgable on the procedure and on most of the foodborne illnesses
The front (portable) hand sink was functional
Observed test strips and Three compartment sink Set-up with Sanitizer
Temperature Observations:
Serving line: Turkey 165 F, 161 F; Stuffing 172 F, 170 F ;Gravy 181 F ;Mashed potatoes 169 F, 171 F; Peach berry crisp 165 F
Milk boxes 33F, 39 F Milk inside 39 F (at begining of service)
Line reach in 39 F Hot box 144 F
Reach ins: Juice cooler 36F, freezers -2F and -13
Walk ins cooler 38, -10

Email Address(es): Charmaine.wright@compass-usa.com

Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Charmaine Wright FM Prometric 2024
Date: 11/21/2019

Inspector Signature: 
Client Signature: 

Form Number: DH 4023  03/18  16-48-00366  San Jose Elementary School #83