Facility 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

Inspection Information

Purpose: Routine
Inspection Date: 1/24/2020
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
StopSale: No
Begin Time: 11:35 AM
End Time: 01:20 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
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
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
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

Inspector Signature:  
Client Signature:

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

1 of 3
Violation #33. Proper cooling methods; adequate equipment
Milk boxes were at 55 F, 56 F - The milk inside was at 40-42 F, (manager is restocking with milk from cooler to ensure milk is cold)

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

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 (Area inaccessible due to large heavy bins), 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, Repeat issue

The dumpster lids should be closed when not in use, Repeat issue

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of in a manner that prevents the entry of insect, rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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.
General Comments

A fire drill occurred as the inspection was ending, staff had to leave the building.

Observed employee training documentation.

Manager has Prometric certification - expires 2024.

Observed manager calibrating thermometers, She was knowledgeable on the procedure and on most of the foodborne illnesses.

The front (portable) hand sink was functional and was being used.

Observed test strips and Three compartment sink Set-up with Sanitizer.

Check thermometer on rear milk box, It is 40, The thermometer says 55 F.

Temperature Observations:
Serving line: Barley soup 145 F
Line reach in 39 F
Hot box 170 F - Holding pizza
Reach ins: Juice cooler 36 F, Freezers -2F and -13
Walk ins cooler 38 , -10
Milk in milk boxes 40-42 F
(See above)
Reach in: 36 F, 35 F, 37 F, 17 F, -4 F, -5 F
Walk in 36 F

* There are three recycling bins near the dumpster, Two are holding dirty water, Odor.

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