

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Unsatisfactory

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: Victoria Dicen Phone: 904-739-5260
PIC Email: Victoria.Dicen@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/14/2020
Correct By: by 8:00 AM
Re-Inspection Date: 10/26/2020

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:10 AM
End Time: 12:20 PM

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

- OUT** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- OUT** 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
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- 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
- NO** 21. Hot holding temperatures
- OUT** 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:

J. K. Bell

Client Signature:

Emailed To Ms. Dicen

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Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT 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 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

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

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- OUT 53. Toilet facilities: supplied, & cleaned **(R)**
- OUT 54. Garbage & refuse disposal
- OUT 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.

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Violations Comments

<p>Violation #1. Demonstration of Knowledge/Training Training documentation was not available CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #3. Knowledge, responsibilities and reporting Manager did not know foodborne illnesses, a staff member was unaware of the symptoms of foodborne illness CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.</p>
<p>Violation #22. Cold holding temperatures Loose milks were piled high on the serving line cold plate, One was tested and found to be at 50 F CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #33. Proper cooling methods; adequate equipment The reach in freezer near three compartment sink was at 39F, items were not solidly frozen, Manager was aware of issue 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.</p>
<p>Violation #39. No Contamination (preparation, storage, display) There were dirty pans in the prep sink at the beginning of the inspection, The manager removed them and cleaned the sink, Shortly afterwards an employee placed more dirty pans in the prep sink Note: This sink is for food prep only Also a personal can of ginger ale (open) was found stored above uncovered apples in the line reach in cooler 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.</p>
<p>Violation #49. Non-food contact surfaces clean The storeroom floor should be repainted or otherwise made smooth and easily cleanable, The rear mop area needs cleaning (All items previously noted twice) 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.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Both restrooms need cleaning (and maybe painting-There is paint peeling on the walls), The exhaust fan is not working in one of them The self closing device for one the doors is not working right, the door closes really hard and could be a danger to fingers-These items were previously noted CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>
<p>Violation #54. Garbage & refuse disposal One of the dumpsters is missing a lid (This was also noted on the school inspection today) 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.</p>
<p>Violation #55. Facilities installed, maintained, & clean There is a condensate leak on the outside of the walk in cooler, water is dripping onto floor in storeroom CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

J. Rebel

Client Signature:

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General Comments

Unsatisfactory for freezer temperature, condensate leak and training issues
Food Manager Victoria Dicen - Prometric expires 2/25
Manager was not knowledgeable of the foodborne illnesses and symptoms
Serving line: Green beans 165 F, Sausage 164 F
Walk in cooler 36 F, freezer 18 F
reach in coolers 33 F, 38 F, 34 F
Reach in freezers 4 F, 39 F
Test strips were available, sink did have correct amount of sanitizer
Remember that schools serving highly vulnerable populations (Elementary) should always have a food manager on site when the kitchen is open

Email Address(es): Victoria.Dicen@compass-usa.com

Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Victoria Dicen
Date: 10/14/2020

Inspector Signature:

Client Signature:

Emailed To Ms. Dicen