Facility Information

Permit Number: 16-48-00605
Name of Facility: Stonewall Jackson Elem 234
Address: 6127 Cedar Hills Boulevard
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Sonya Christian Phone: 904-573-1020
PIC Email: sonya.christian@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 8/23/2019
Correct By: None
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: 12:10 PM
End Time: 01:15 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

Food Borne 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
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
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
IN 26. Pasteurized foods used: No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIVES AND TOXIC SUBSTANCES
NA 29. Variance/specialized process/HACCP

APPROVED PROCEDURES
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Items Violated</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>30. Pasteurized eggs used where required</td>
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<tr>
<td></td>
<td>31. Water &amp; ice from approved source</td>
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<td>32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>33. Proper cooling methods; adequate equipment</td>
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<td></td>
<td>34. Plant food properly cooked for hot holding</td>
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<td></td>
<td>35. Approved thawing methods</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>38. Insects, rodents, &amp; animals not present</td>
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<td>39. No Contamination (preparation, storage, display)</td>
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<td>40. Personal cleanliness</td>
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<td>41. Wiping cloths: properly used &amp; stored</td>
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<td></td>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>43. In-use utensils: properly stored</td>
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<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td></td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
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<td>46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>47. Food &amp; non-food contact surfaces</td>
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<tr>
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<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td></td>
<td>49. Non-food contact surfaces clean</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
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<td>51. Plumbing installed; proper backflow devices</td>
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<td>52. Sewage &amp; waste water properly disposed</td>
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<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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<td>54. Garbage &amp; refuse disposal</td>
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<tr>
<td></td>
<td>55. Facilities installed, maintained, &amp; clean</td>
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<td>56. Ventilation &amp; lighting</td>
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<td>57. Permit; Fees; Application; Plans</td>
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</tbody>
</table>

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

No Violation Comments Available
General Comments

Sonya.Christian@compass-usa.com
Certified food manager: Sonya Christian; Cert # 2025012-Prometric-Exp. 10-19-2023
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls

Temperatures:
Hand sink: 111 F
Reach in cooler: 36 F; deli meat inside: 39 F
Reach in cooler: 36 F; juice inside: 37 F
Milk cooler: 39 F; milk inside: 38 F
Walk in cooler: 34 F; yogurt inside: 35 F
Walk in freezer: all TCS foods frozen solid.
Light shield in walk in freezer that was noted as a violation during the last inspection has been fixed.

Observed staff cleaning, warewashing, and date marking and storing food- last lunch was already served.
All hand sinks have soap and paper towels
Hand washing signs observed
Staff restrooms are stocked with soap, paper towels and tissue
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
Dumpster area is clean and lids closed

Email Address(es): sonya.christian@compass-usa.com