Facility Information

Permit Number: 16-48-00381
Name of Facility: Terry Parker High School #86
Address: 7301 Parker School Road
City, Zip: Jacksonville 32211

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Danita Brown          Phone: (904) 720-1650
PIC Email: danita.dawson@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/17/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No
Begin Time: 09:40 AM
End Time: 10:40 AM

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
OUT 9. No bare hand contact with RTE food (COS)

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
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
IN 21. Hot holding temperatures
OUT 22. Cold holding temperatures

CONSUMER ADVISORY
IN 23. Date marking and disposition
IN 24. Time as PHC; procedures & records
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
### Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
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<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>IN</td>
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<tr>
<td>31. Water &amp; ice from approved source</td>
<td>IN</td>
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<tr>
<td>32. Variance obtained for special processing</td>
<td>NA</td>
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<table>
<thead>
<tr>
<th>TEMPERATURE CONTROL</th>
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<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>IN</td>
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<tr>
<td>34. Plant food properly cooked for hot holding</td>
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<tr>
<td>35. Approved thawing methods</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
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<tr>
<td>37. Food properly labeled; original container</td>
<td>IN</td>
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<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
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<tbody>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>IN</td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>IN</td>
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<td>40. Personal cleanliness</td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<th>PROPER USE OF UTENSILS</th>
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<tr>
<td>43. In-use utensils: properly stored</td>
<td>IN</td>
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<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>IN</td>
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<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td>IN</td>
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### Violations Comments

**Violation #9.** No bare hand contact with RTE food
Tongs missing for red plums on serving lines. Place tongs on line to prevent bare hand contact with RTE foods.

**CODE REFERENCE:** 64E-11.003(3). Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.

**Violation #22.** Cold holding temperatures
Cold well at Deli Line at 39o f. but food trays stacked above level of cold well. In order to keep foods at safe holding temps, trays must be in cold well.

**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.

**Violation #48.** Ware washing: installed, maintained, & used; test strips
Sanitizer measured at 100 PPM, per manufacturer, sanitizer should be no less than 200 PPM.

**CODE REFERENCE:** 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

### General Comments

- Hand sink water temp 120o f.
- Walk-in cooler 39o f.
- Walk-in freezer 30o f.
- Serving line: deli line 39o f. [in cold well], chicken nuggets and filets 135o f.

FSMC Danita Brown Prometric exp. 10/19/23 discussed requirements of training for staff with manager.

Email Address(es): danita.dawson@compass-usa.com

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**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023   03/18   16-48-00381   Terry Parker High School #86  

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