Facility Information

Permit Number: 16-48-00729
Name of Facility: Thomas Jefferson Elem 48
Address: 8233 Nevada Street
City, Zip: Jacksonville 32220

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Nakia Stephens          Phone: 904-693-7506
PIC Email: nakia.stephens@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 11/15/2019
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: 10:30 AM
End Time: 11:15 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
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

RESULT: Satisfactory

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

Inspector Signature: [Signature]
Client Signature: [Signature]
**Good Retail Practices**

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>NON-FOOD CONTACT SURFACES, CLEAN</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 53. Toilet facilities; supplied, &amp; cleaned</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 54. Garbage &amp; refuse disposal</td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 56. Ventilation &amp; lighting</td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD IDENTIFICATION</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PROPER USE OF UTENSILS</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

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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**

No Violation Comments Available
General Comments

Current permit on display
Employee Health Reporting Requirements are posted.
Hand washing signs posted.
Certified Food Manager: Nakia Stephens-Prometric-Cert # 2025004-Exp. 10-19-23

Hood lights have been fixed since last inspection.

Upon arrival staff was serving lunch.

Serving Line:
Pepperoni pizza: 157 F
Cheese pizza: 154 F
Salisbury steak sandwich: 151 F
Vegetarian chef salad and soft pretzel: 39 F
Green Beans: 140 F
Garden side salad: 40 F
Strawberry Fruit cup: 39 F
Whole apples: served in individual trays
Whole plums: served in individual trays

Temperatures:
Hand sink: 105 F

Hot Holding:
Warmer: 200 F; pizza and salisbury steak sandwiches inside
Oven: pizza cooking at 350 F

Cold Holding:
Reach in coolers: 40F; 38 F; a third cooler is down and empty
Milk in reach in cooler: 38 F
Juice in reach in cooler: 33 F
Walk in cooler= 38 F; cheese inside: 38 F
Walk in Freezer: all TCS foods frozen
Milk boxes: 40 F; milk inside: 38 F

All hand sinks have soap and paper towels.
Hand washing signs observed.
Quaternary ammonium sanitizer and test strips observed.
Dumpster area is clean, lids are closed and plugs in place.
Bathroom is stocked with soap, tissue and paper towels.
Mop sink has EcoLab low temp with sanitizer

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