Inspection 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: Letha McGee  Phone: 904-693-7506
PIC Email: letha.mcgee@compass-usa.com

Purpose: Routine
Inspection Date: 7/18/2019
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:40 AM
End Time: 11:55 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

IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 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
OUT 23. Date marking and disposition
IN 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
### Good Retail Practices

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

**Violation #23. Date marking and disposition**
Prepared salad needs to be date marked, especially if leftovers are stored.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

**Violation #39. No Contamination (preparation, storage, display)**
Fans blowing in kitchen should be cleaned of dust so contamination of food does not occur.
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.

**Violation #51. Plumbing installed; proper backflow devices**
Mop sink is not operational; must be in use
CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

**Violation #54. Garbage & refuse disposal**
The bottom of the 1st dumpster is rusted out and needs a plug.
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.
### General Comments

Hand sink is 100 F.
Milk in reach in cooler for students is 33 F.
First reach in cooler is 34 F.
Second reach in cooler is 38 F.
Walk in cooler is 28 F.
Walk in freezer: everything is frozen solid
Carrots in walk in cooler are 41 F
Lettuce in walk in cooler is 41 F
Letha McGee is the food certified manager. Certified by Prometric. Expiration date: 1/3/24; Cert ID# 2033120.
Current Permit on display.
Hand washing signs observed.

Email Address(es): letha.mcgee@compass-usa.com;

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**Inspection Conducted By:** Mari Richardson  (68816)
**Inspector Contact Number:** Work: (904) 253-2025 ex.
**Print Client Name:** Letha McGee
**Date:** 7/18/2019