## Facility Information

<table>
<thead>
<tr>
<th>Permit Number</th>
<th>Name of Facility</th>
<th>Address</th>
<th>City, Zip</th>
</tr>
</thead>
<tbody>
<tr>
<td>16-48-00729</td>
<td>Thomas Jefferson Elem 48</td>
<td>8233 Nevada Street</td>
<td>Jacksonville 32220</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type</th>
<th>Owner</th>
<th>Person In Charge</th>
<th>Phone</th>
<th>PIC Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>School (9 months or less)</td>
<td>Duval County School Board</td>
<td>Nakia Stephens</td>
<td>904-693-7506</td>
<td><a href="mailto:nakia.stephens@compass-usa.com">nakia.stephens@compass-usa.com</a></td>
</tr>
</tbody>
</table>

## Inspection Information

<table>
<thead>
<tr>
<th>Purpose</th>
<th>Number of Risk Factors (Items 1-29):</th>
<th>Number of Repeat Violations (1-57 R):</th>
<th>Begin Time</th>
<th>End Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine</td>
<td>0</td>
<td>2</td>
<td>10:15 AM</td>
<td>11:30 AM</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Re-Inspection Date</th>
<th>Facility Grade</th>
<th>Stop Sale</th>
</tr>
</thead>
<tbody>
<tr>
<td>None</td>
<td>N/A</td>
<td>No</td>
</tr>
</tbody>
</table>

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**

- 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
- IN 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
- IN 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

**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

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

FOOD TEMPERATURE CONTROL
- IN 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
- OUT 39. No Contamination (preparation, storage, display) (R)
- 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 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (R)
- OUT 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

IN 38. Insects, rodents, & animals not present

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 #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 #54. Garbage & refuse disposal
Dumpster that was rusted out has been replaced but lid was open and not all trash was placed in bags before being placed in dumpster causing the presence of several flies.
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.

Violation #56. Ventilation & lighting
Hood system fan works but the lights on both sides are not working.
CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Nakia Stephens
Date: 8/30/2019

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

Upon arrival staff was serving lunch.
Serving Line:
Pepperoni pizza: 149 F
Cheese pizza: 147 F
Fruit cup: 39 F
Sliced cucumbers: 41 F
Sliced watermelon: 41 F
Roasted chickpeas (served cold)

Temperatures:
Hand sink: 103 F
Hot Holding:
Warmer: 200 F
Pizza in warmer: 146 F
Oven: pizza cooking at 350 F
Cold Holding:
Reach in coolers: 40F; 41 F, 38 F
Prepared salad in reach in cooler: 40 F
Milk in reach in cooler: 39 F
Grape Juice in reach in cooler: 34 F
Walk in cooler= 34 F; yogurt inside: 38 F
Walk in Freezer: all TCS foods frozen solid
Milk boxes: 39 F and 37 F; milk inside: 40 F and 39 F

All hand sinks have soap and paper towels.
Hand washing signs observed.
Quaternary ammonium sanitizer and test strips observed.
New dumpsters with plugs and the dumpster area is clean.
Mop sink has hot and cold water.
Bathroom is stocked with soap, tissue and paper towels
Mop sink has EcoLab low temp with sanitizer
Correct violation by next inspection.
Reminder that fire extinguisher needs to be retagged October 2019

Email Address(es): nakia.stephens@compass-usa.com;