Facility Information

Permit Number: 16-48-00877
Name of Facility: Windy Hill Elementary #94
Address: 3831 Forest Boulevard
City, Zip: Jacksonville 32246

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Recole Gissendaner FM 1/24
Phone: 904-565-2700
PIC Email: Recole.Gissendaner@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/29/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No
Begin Time: 12:10 PM
End Time: 01:25 PM

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
NO 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
NA 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
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

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
**Violation #54. Garbage & refuse disposal**
The dumpster needs a plug to be leak proof

**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 #55. Facilities installed, maintained, & clean**
Floor in storeroom to be painted or made smooth and easily cleanable (Noted in February) and Gasket on milk box needs repaired

**CODE REFERENCE:** 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.
General Comments

Reach in coolers Juice in dining Area 42 F, 39 F
Milk box 35 F, 39 F. (The milk was at 41 F)
Reach in in kitchen 38 F, Freezer at 6
Vegetable Primavera at 165, Green beans at 160
Walk in at 40 F
Hand sink and restrooms were supplied

Manager had calibrated thermometer and test strips available (Sink not set up at present). She knew the correct amount of sanitizer
Students were observed using tongs for fruit
Employees were observed using good handwashing techniques

Email Address(es): Recole.Gissendaner@compass-usa.com;
William.ratley@compass-usa.com;
Kathleen.thomas@compass-usa.com

Inspection Conducted By: Henry Klesh (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Recole Gissendaner FM 1/24
Date: 10/29/2019