Food Establishment Inspection Report

Name of Establishment: Woodland Acres #89
Address: 328 Bowin Street, City: Jacksonville
ZIP Code: 32211
Name of Person in Charge: Andrea Bright
Telephone: 904-710-1466
Person in Charge Email: Andrea.Bright@3299.com
Date (MM/DD/YY): 7/10/2019
Begin Time AM/PM: 11:00 AM
End Time AM/PM: 12:45 PM
Permit Number: 59087
Position Number: N/A

RESULTS:
Correct by: Next Routine Inspection
8 A.M. on (Date): 8/9/19
Number of Risk Factors/Intervention Violations Marked "OUT" (Items 1-29): N/A
Number of Repeat Violations (1-57 R): N/A

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Indicate the compliance status. Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for COS-violation corrected on site; R=repeat violation from previous inspection.

Compliance Status
IN OUT N/A N/O
Supervision
1 ☒ Provision of knowledge/training
2 ☒ Certified Manager/Present in Charge
Employee Health
3 ☒ Knowledge, responsibilities, and reporting
4 ☒ Proper use of restriction and exclusion
5 ☒ Responding to vomiting & diarrheal events

Food Hygiene Practices
6 ☒ Proper eating, (hand), drinking, or tobacco use
7 ☒ No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 ☒ Hands clean & properly washed
9 ☒ No bare hand contact with RTE food
10 ☒ Handwashing sinks, accessible & supplies

Approved Source
11 ☒ Food obtained from approved source
12 ☒ Food received at proper temperature
13 ☒ Food in good condition, safe, & unadulterated
14 ☒ Shelfstock tags & parasite destruction

Protection from Contamination
15 ☒ Food separated & protected, single service gloves
16 ☒ Food-contact surfaces; cleaned & sanitized
17 ☒ Proper disposal of unsafe food

Time/Temperature Control
18 ☒ Cooking time & temperatures
19 ☒ Reheating procedures for hot holding
20 ☒ Cooling time & temperature
21 ☒ Hot holding temperatures
22 ☒ Cold holding temperatures
23 ☒ Date marking and disposition
24 ☒ Time as PHC; procedures & records

Consumer Advisory
25 ☒ Advisory for raw/undercooked food

Highly Susceptible Populations
26 ☒ Pasteurized foods used; no prohibited foods

Additives & Toxic Substances
27 ☒ Food additives; approved & properly used
28 ☒ Toxic substances identified, stored, & used

Approved Procedures
29 ☒ Virucidal germicidal process/HACCP

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water
30 ☒ Pasteurized eggs used where required
31 ☒ Water & ice from approved source
32 ☒ Variance obtained for special processing

Food Temperature Control
33 ☒ Proper cooling methods; adequate equipment
34 ☒ Plant food properly cooked for hot holding
35 ☒ Approved thawing methods
36 ☒ Thermometers provided & accurate

Prevention of Food Contamination
37 ☒ Food properly labeled; original container
38 ☒ Insects, rodents, & animals not present
39 ☒ No contamination (preparation, storage, display)
40 ☒ Personal cleanliness
41 ☒ Cooking clothes: properly used & stored
42 ☒ Washing fruits & vegetables

Proper Use of Utensils
43 ☒ Utensils: properly stored
44 ☒ Equipment & Inner: stored, dried, & sanitized
45 ☒ Single-use/single-service articles: stored & used
46 ☒ Sush Resistant / cloth gloves used properly

Utensils, Equipment & Vending
47 ☒ Food & non-food contact surfaces
48 ☒ Warewashing: installed, maintained, used, test strips
49 ☒ Non-food contact surfaces clean

Physical Facilities
50 ☒ Hot & cold water available; under pressure
51 ☒ Plumbing installed; proper backflow devices
52 ☒ Sewage & waste water properly disposed
53 ☒ Toilet facilities: supplied & cleaned
54 ☒ Garbage & refuse disposal
55 ☒ Facilities installed, maintained, & clean
56 ☒ Ventilation & lighting
57 ☒ Permit; Fees; Application; Plans

Person in Charge (Print & Signature) Andrea Bright
Inspector (Print & Signature)

Date: 7-10-19
Phone: 904-256-2

FORM DH 4023 03/2016
**Food Establishment Inspection Report**

**Name of Establishment:** Woodland Cares 4-9

**Permit Number:** 16-48-00879

**Date:** 7/10/19

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Item/Location</th>
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</thead>
<tbody>
<tr>
<td>Reach-in True</td>
<td>77°</td>
<td>All items forget</td>
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</tr>
<tr>
<td>Walk-in cooler</td>
<td>40°</td>
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<td></td>
</tr>
<tr>
<td>Reach-in True</td>
<td>37°</td>
<td>Replace bool</td>
<td></td>
<td></td>
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<tr>
<td>Walk in Kith</td>
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<tr>
<td>Reach-in True</td>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected.

- **#83:** Milk box noted @50° - had been spending service. Some milk left inside.
- **#49:** Air vents over reach-in True cooler by service line has dust surrounding it + on ceiling tiles. Report violation. Could cause fire with gasoline, drying & dust blower. Good items.
- **#55:** Floor outside walk-in still needs tiles placed.
- **#38:** Live roach & sandbyp found in storage. Also, exit door leads to dumpster needs weather stripping to prevent vermin entry.
- **#56:** Light in walk-in freezer needs to be replaced & a shield installed.
- **#54:** Dumpster has not been emptied & lid is open.

Do not store files, etc. in restroom. Replace tip & pit. in restroom.

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**Person in Charge (Signature):** Andrea Wright  
**Date:** 7-10-19

**Inspector (Signature):**    
**Date:** 7/10/19