STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Facility Information

Permit Number: 16-48-00505
Name of Facility: Annie R Morgan Elem 21
Address: 964 St Clair Street
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jacqueline Cogdell Phone: 904-381-3970
PIC Email: Jacqueline.Cogdell@compass-usa.com

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 3/26/2019
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: 11:45 AM
End Time: 12:45 PM

FoodBorne Illness Risk Factors And Public Health Interventions

<table>
<thead>
<tr>
<th>SUPERVISION</th>
<th>IN</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 1. Demonstration of Knowledge/Training</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 2. Certified Manager/Person in charge present</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EMPLOYEE HEALTH</th>
<th>IN</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 3. Knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 4. Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 5. Responding to vomiting &amp; diarrheal events</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GOOD HYGIENIC PRACTICES</th>
<th>IN</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 6. Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 7. No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREVENTING CONTAMINATION BY HANDS</th>
<th>IN</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 8. Hands clean &amp; properly washed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 9. No bare hand contact with RTE food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 10. Handwashing sinks, accessible &amp; supplies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>APPROVED SOURCE</th>
<th>IN</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 11. Food obtained from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NO 12. Food received at proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NO 13. Food in good condition, safe, &amp; unadulterated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NA 14. Shellstock tags &amp; parasite destruction</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PROTECTION FROM CONTAMINATION</th>
<th>IN</th>
<th>NA</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 15. Food separated &amp; protected; Single-use gloves</td>
<td></td>
<td></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

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-00505 Annie R Morgan Elem 21

1 of 3
Good Retail Practices

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

FOOD IDENTIFICATION
37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used
46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

PHYSICAL FACILITIES
50. Hot & cold water available; adequate 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

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
No Violation Comments Available

Inspector Signature:  
Client Signature:  
Form Number: DH 4023  03/18   16-48-00505  Annie R Morgan Elem 21
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs
Facility has new PIC

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, and lids observed closed

Observed staff serving lunch; slicing strawberries; ware-washing equipment

Temperatures/Measurements:
Hand sink: 119 F
Hot boxes: 200 F; hot holding ravioli
Walk-in Cooler: 38 F; milk inside: 37 F
Walk-in Freezer: 2 F; all TCS foods appear frozen
Reach in refrigerators: 35 F, 38 F, 32 F
Reach in freezer: 8 F; all TCS foods appear frozen
Milk boxes: 36 F, 40 F; milk inside: 40 F

Serving Line:
Ravioli: 165 F
Sliced broccoli and sliced pears: 40 F
Green Beans: 168 F

General Comments:
Facility has new PIC

Jacqueline Cogdell-FSMC-Prometric-Exp. 1-3-2024

All conditions are satisfactory at time of inspection

Email Address(es): Jacqueline.Cogdell@compass-usa.com