Inspection Information

Facility Information

RESULT: Satisfactory

Permit Number: 16-48-00773
Name of Facility: Crown Point Elem 245
Address: 3800 Crown Point Road
City, Zip: Jacksonville 32257

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Yomaira Santiago          Phone: 904-260-5812
PIC Email: Yomaira.Santiago@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 5/20/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No
Begin Time: 11:30 AM
End Time: 12:55 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
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
IN 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 |
| IN | 34. Plant food properly cooked for hot holding |
| IN | 35. Approved thawing methods |
| IN | 36. Thermometers provided & accurate |
| FOOD IDENTIFICATION | IN | 37. Food properly labeled; original container |
| PREVENTION OF FOOD CONTAMINATION | IN | 38. Insects, rodents, & animals not present |
| IN | 39. No Contamination (preparation, storage, display) |
| 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 |
| UTENSILS, EQUIPMENT AND VENDING | IN | 46. Slash resistant/cloth gloves used properly |
| IN | 47. Food & non-food contact surfaces |
| 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) |
| IN | 55. Facilities installed, maintained, & clean |
| IN | 56. Ventilation & lighting |
| IN | 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

Violation #54. Garbage & refuse disposal
Middle dumpster has rusted out along left side (visible light observed from inside). Dumpster needs to be replaced in order to make container 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.
### 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

**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
- All spray bottles and containers are labeled
- Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm; sanitizer buckets: 400 ppm
- Mop sink has hot & cold water
- No pests observed at time of inspection
- Dumpster area is clean, and lids observed closed; see comments

**Observed staff serving lunch**

**Temperatures/Measurements:**
- Hand sink: 110 F
- Hot boxes: 170 F; hot holding chicken nuggets
- Walk-in Cooler: 40 F; milk inside: 40 F
- Walk-in Freezer: 4 F; all TCS foods appear frozen
- Reach in refrigerators: 31 F, 38 F, 40 F; milk inside: 40 F
- Milk boxes: 36 F, 40 F; milk inside: 36 F

**General Comments:**
- Facility PIC has obtained food manager certification since last inspection:
  - Yomaira Santiago-FSMC-Prometric-Exp. 2-5-2024
- Correct violation by next inspection

**Email Address(es):** Yomaira.Santiago@compass-usa.com

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**Inspection Conducted By:** William Devlin (49176)  
**Inspector Contact Number:** Work: (904) 253-2431 ex.  
**Print Client Name:** Yomaira Santiago  
**Date:** 5/20/2019

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**Inspector Signature:**  

**Client Signature:**  

**Form Number:** DH 4023 03/18  
16-48-00773 Crown Point Elem 245  

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