Facility Information

Permit Number: 16-48-00629
Name of Facility: Crystal Springs Elem 226
Address: 8800 Crystal Springs Road
City, Zip: Jacksonville 32221

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Taraca Brown Phone: 904-693-7654
PIC Email: Taraca.Brown@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 2/11/2019
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: 09:40 AM
End Time: 11:05 AM

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

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

UTENSILS, EQUIPMENT AND VENDING
46. Slash resistant/cloth gloves used properly

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

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 (R)
56. Ventilation & lighting
57. Permit; Fees; Application; Plans

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

IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

GOOD RETAIL PRACTICES

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 #47. Food & non-food contact surfaces
Replace blue, plastic ice scoop- crack observed- can no longer be properly cleaned.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean
Wipe down prep table on front, left side of kitchen (if standing in kitchen entrance). Food debris observed.
CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #55. Facilities installed, maintained, & clean
1. Cracked and missing floor tiles in walk-in cooler-repeat violation need to be corrected in order to prevent tripping hazards and allow for proper cleaning of floor.
2. Cracked floor tiles observed right in front walk-in cooler.
3. Cracked floor tiles observed in corridor leading to rear exit.
4. Cracked floor tiles in staff restroom area.
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.

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

Form Number: DH 4023  03/18  16-48-00629  Crystal Springs Elem 226

2 of 3
**General Comments**

Current permit on display
Upon arrival staff was washing apples, cooking pasta, and preparing to serve lunch
Observed pasta cooking at 300 °F

<table>
<thead>
<tr>
<th>Serving Line 1:</th>
<th>Serving Line 2:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Teriyaki chicken:</strong> 145 °F</td>
<td><strong>Teriyaki chicken:</strong> 141 °F</td>
</tr>
<tr>
<td><strong>green beans:</strong> 139 °F</td>
<td><strong>green beans:</strong> 140 °F</td>
</tr>
<tr>
<td><strong>Brown rice:</strong> 159 °F</td>
<td><strong>Brown rice:</strong> 155 °F</td>
</tr>
<tr>
<td><strong>Pasta and meatballs:</strong> 141 °F</td>
<td><strong>Pasta and meatballs:</strong> 143 °F</td>
</tr>
<tr>
<td><strong>Fruit cup:</strong> 37 °F</td>
<td><strong>Fruit cup:</strong> 39 °F</td>
</tr>
</tbody>
</table>

Milk boxes: 20 F, and 38 F; milks: 40 F, and 28 F

Walk-in Cooler: 40 F; milk inside: 40 F
Walk-in Freezer: -12 F; all TCS foods appear frozen
Reach in refrigerators: both 37 F; yogurt inside: 37 F
Hot boxes: 200 F, 180 F

Observed quaternary ammonium sanitizer and test strips. No pests observed at time of inspection. Staff restroom is appropriately stocked. Hand washing signs observed. All hand sinks have hot & cold water, soap, and paper towels.

Taraca Brown-FSMC-Prometric-Exp. 4-3-22

Email Address(es): Taraca.Brown@compass-usa.com