Facility Information

Permit Number: 16-48-03181
Name of Facility: DCPS Nutrition Center
Address: 3405 Norman E Thagard Boulevard
City, Zip: Jacksonville 32254

Type: School (more than 9 months)
Owner: Chartwells (DCSB)
Person In Charge: Felicia Bishop
PIC Email: Phone: 904-693-7676

Purpose: Routine
Inspection Date: 3/22/2019
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: 10:40 AM
End Time: 12:50 PM

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
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, 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. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and 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 AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
29. Variance/specialized process/HACCP

Inspector Signature:  
Client Signature: 

Form Number: DH 4023  03/18  16-48-03181  DCPS Nutrition Center
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
### General Comments

<table>
<thead>
<tr>
<th>Room</th>
<th>Temperature</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>110</td>
<td>36 F</td>
<td>Observed staff producing fruit cups, sausage biscuits, and French toast sticks</td>
</tr>
<tr>
<td>116</td>
<td>37 F</td>
<td>Observed pureed fruit mixes and pureed peaches for special needs students. Opening cans of tomato sauce and dumping into brutes</td>
</tr>
<tr>
<td>116</td>
<td>37 F</td>
<td>Walk-in cooler: 32 F; Observed pureed fruit mixes and pureed peaches for special needs students. Opening cans of tomato sauce and dumping into brutes</td>
</tr>
<tr>
<td>121</td>
<td>37 F</td>
<td>Observed brutes of mashed potatoes</td>
</tr>
<tr>
<td>121</td>
<td>36 F</td>
<td>Observing staff producing fruit cups, sausage biscuits, and French toast sticks</td>
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<tr>
<td>121</td>
<td>37 F</td>
<td>Cold Prep Room: 32 F; walk-in cooler: 32 F; Observed pureed fruit mixes and pureed peaches for special needs students. Opening cans of tomato sauce and dumping into brutes</td>
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<tr>
<td>116</td>
<td>-11 F</td>
<td>all TCS foods appear frozen</td>
</tr>
<tr>
<td>116</td>
<td>52 F</td>
<td>Dry storage: 52 F</td>
</tr>
<tr>
<td>116</td>
<td>37 F</td>
<td>Holding Room: 37 F; Observed brutes of mashed potatoes</td>
</tr>
<tr>
<td>116</td>
<td>37 F</td>
<td>Restrooms are appropriately stocked</td>
</tr>
<tr>
<td>116</td>
<td>36 F</td>
<td>All hand sinks have hot &amp; cold water, soap, and paper towels</td>
</tr>
<tr>
<td>116</td>
<td>32 F</td>
<td>Observed brutes of mashed potatoes</td>
</tr>
<tr>
<td>116</td>
<td>-7 F</td>
<td>Facility planning on replacing door</td>
</tr>
<tr>
<td>116</td>
<td>36 F</td>
<td>No staff present</td>
</tr>
<tr>
<td>116</td>
<td>36 F</td>
<td>Receiving Dock: 36 F</td>
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<td>11 F</td>
<td>All TCS foods appear frozen</td>
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<td>Freezer Room: -11 F; all TCS foods appear frozen</td>
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All conditions are satisfactory at time of inspection.

Email Address(es): Felicia.Bishop@compass-usa.com