Facility Information

Permit Number: 16-48-00297
Name of Facility: Duncan U. Fletcher Middle #63
Address: 2000 3rd Street N
City, Zip: Jacksonville Beach 32250
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Marlyn Prince          Phone: (904) 247-5933
PIC Email: marlyn.prince@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 4/8/2019
Correct By: by 8:00 AM
Re-Inspection Date: 4/10/2019
Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 12:15 PM
End Time: 12:55 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

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

PROTECTION FROM CONTAMINATION
  IN 14. Shellstock tags & parasite destruction
  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
  IN 19. Reheating procedures for hot holding
  IN 20. Cooling time and temperature
  OUT 21. Hot holding temperatures

CONSUMER ADVISORY
  IN 22. Cold holding temperatures
  IN 23. Date marking and disposition
  IN 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
  IN 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
  IN 26. Pasteurized foods used; No prohibited foods
  IN 27. Food additives: approved & properly used
  IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
  NA 29. Variance/specialized process/HACCP

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

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Violation #22. Cold holding temperatures
Walk-in cooler measured at 50°F.; should not exceed 41°F.. Manager moving food from walk-in to other coolers in the facility. Will return on Wednesday 4/10/19 to verify proper temp for the walk-in cooler.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #48. Ware washing: installed, maintained, & used; test strips
Sanitizer tank at 0 ppm, add solution to recommended strength.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

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

IN 47. Food & non-food contact surfaces
OUT 48. Ware washing: installed, maintained, & test strips
IN 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

General Comments
Hand sink water temp. 117°F.
walk-in freezer 60°F.
serving line: Pizza 140°F., chicken fingers 135°F., green beans 135°F.
sanitizer tank 0 ppm
FSMC Marlyn Prince prometric exp. 10/24/19.

Email Address(es): marlyn.prince@compass-usa.com;
kathleen.thomas@compass-usa.com;
william.ratley@compass-usa.com

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

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