Facility Information

Permit Number: 16-48-00641
Name of Facility: First Coast Sr High 265
Address: 590 Duval Station Road
City, Zip: Jacksonville 32218

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Chauntell D Sailes
Phone: 904-696-8708
PIC Email:

Purpose: Routine
Inspection Date: 4/24/2019
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

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
IN 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
IN 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
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
IN 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

Result: Satisfactory
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

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
  NO 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
  IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
  IN 47. Food & non-food contact surfaces clean
  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
  IN 55. Facilities installed, maintained, & clean (R)
  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
Keep the dumpsters closed.
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
Chicken 163°F, Pizza 158°F Cooler 36°F, 37°F, 38°F, Freezer 0°F, 0°F. Current Permit Displayed, observed FDOH required procedures on walls, observed staff training logs, handwashing signs observed, allhandsinks have hot and cold running water, soap and paper towels, sanitizer strips observed - 3 compartment sink at 200 ppm.

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

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Chauntell D Sailes
Date: 4/24/2019

Inspector Signature: Fredrick Polite
Client Signature: Chauntell Sailes

Form Number: DH 4023 03/18 16-48-00641 First Coast Sr High 265

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