Facility Information

 Permit Number: 16-48-00323
 Name of Facility: Grasp Choice Academy # 27
 Address: 3101 Justina Road
 City, Zip: Jacksonville 32277
 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: Latisha Mitchell          Phone: (904) 745-4913
 PIC Email:

RESULT:  Satisfactory

Inspection Information

 Purpose: Routine  Number of Risk Factors (Items 1-29): 0
 Inspection Date: 5/29/2019  Number of Repeat Violations (1-57 R): 0
 Correct By: None  Begin Time: 08:30 AM
 Re-Inspection Date: None  End Time: 09:00 AM
 Facility Grade: N/A  Stop Sale: No

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

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
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

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

Inspector Signature:

Client Signature:

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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
  - 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

- **PHYSICAL FACILITIES**
  - IN 47. Food & non-food contact surfaces clean
  - IN 48. Ware washing: installed, maintained, & used; test strips
  - IN 49. Non-food contact surfaces clean

- **SAFEGUM AND WATER**
  - 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
  - IN 54. Garbage & refuse disposal
  - 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

No Violation Comments Available

### General Comments

- hand sink water temp 100o f.
- walk-in cooler 36o f., walk-in freezer -2o f.
- sanitizer tank 200 PPM
- FSMC latisha Mitchell prometric8/10/23

Email Address(es): latisha.mitchell@compass-usa.com

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Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Latisha Mitchell
Date: 5/29/2019

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

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