Facility Information

Permit Number: 16-48-00541
Name of Facility: John Stockton Elementary #88
Address: 4829 Carlisle Road
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Catherine Paige          Phone: 904-381-3957
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 5/29/2019
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0  Begin Time: 12:30 PM
Number of Repeat Violations (1-57 R): 0  End Time: 01:10 PM
Facility Grade: N/A  Stop Sale: No

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

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 17. Proper disposal of unsafe food
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
NO 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
NA 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
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>47. Food &amp; non-food contact surfaces</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
</tbody>
</table>

**Food Temperature Control**

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Proper Use of Utensils</th>
<th>Preventing Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>43. In-use utensils: properly stored</td>
<td>38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td>41. Wiping cloths: properly used &amp; stored</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td></td>
<td>42. Washing fruits &amp; vegetables</td>
</tr>
</tbody>
</table>

**Food Identification**

<table>
<thead>
<tr>
<th>Preventing Food Contamination</th>
<th>Proper Use of Utensils</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>46. Slash resistant/cloth gloves used properly</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>47. Food &amp; non-food contact surfaces</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td>49. Non-food contact surfaces clean</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td></td>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
</tbody>
</table>

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

Permits and Log Observations:
- Current permit on display
- Observed written FDOH required policies and procedures posted on facility walls
- Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
- All hand sinks have hot & cold water, soap, and paper towels
- Hand washing signs observed
- Staff restrooms are appropriately stocked
- All foods dated and labeled
- All spray bottles and containers are labeled
- Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
- Mop sink has hot & cold water
- No pests observed at time of inspection

Observed staff cleaning kitchen

Temperatures/Measurements:
- Hot boxes: turned off
- Walk-in Cooler: 39 F; milk inside: 38 F
- Walk-in Freezer: 2 F; all TCS foods appear frozen
- Reach in refrigerators: 40 F, 40 F; yogurt: 33 F
- Milk boxes: 40 F; milk inside: 40 F

General Comments:

Catherine Paige-FSMC-Prometric-Exp. 10-19-2023

All conditions are satisfactory at time of inspection

Email Address(es): Catherine.Paige@compass-usa.com