Facility Information

Permit Number: 16-48-01643
Name of Facility: Kernan Middle School #279
Address: 2271 Kernan Boulevard S
City, Zip: Jacksonville 32246
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Yolanda Hughes Phone: (904) 220-1356
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 4/16/2019
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:10 AM
End Time: 11:45 AM

FoodBorne 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
APPROVED SOURCE
10. Handwashing sinks, accessible & supplies (COS)
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

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: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18
16-48-01643  Kernan Middle School #279

1 of 3
Good Retail Practices

SAFE FOOD AND WATER
- IN 30. Pasteurized eggs used where required
- 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

IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- IN 47. Food & non-food contact surfaces
- 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
- OUT 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

Violation #10. Handwashing sinks, accessible & supplies
restock paper towels to hand sink on far wall by mopsink. corrected on site.
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage, and conveniently located.

Violation #21. Hot holding temperatures
food on serving line at 129o f., should be 135o f. or higher.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #51. Plumbing installed; proper backflow devices
Repair leaking faucet to hand sink on far wall by mop sink.
CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.
General Comments

Hand sink water temp. 129°F.
walk-in cooler 35°F., walk-in freezer 25°F.
serving line: Teraki chicken 129°F.; chicken nuggets 128°F.,
sanitizer tank empty
FSMC Yolanda Hughes Prometeric exp 1/13/2024

Correct above violations by next inspection.

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

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name:
Date: 4/16/2019