Facility Information

- Permit Number: 16-48-00453
- Name of Facility: Kirby-Smith Middle School Cafeteria 25
- Address: 2034 Hubbard Street
- City, Zip: Jacksonville 32206
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Daphne Ferrell
- Phone: 904-630-6725
- PIC Email: Daphne.Ferrell@compass-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 2/8/2019
- Correct By: None
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 11:21 AM
- End Time: 12:12 PM

Foodborne Illness Risk Factors And Public Health Interventions

**SUPERVISION**
- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

**EMLOYEE 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
- IN 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**
- 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
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition

**CONSUMER ADVISORY**
- NA 24. Time as PHC; procedures & records

**HIGHLY SUSCEPTIBLE POPULATIONS**
- NA 25. Advisory for raw/undercooked food

**ADDITIVES AND TOXIC SUBSTANCES**
- NA 26. Pasteurized foods used; No prohibited foods
- 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.
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
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<tr>
<td>32. Variance obtained for special processing</td>
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</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
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</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
</tr>
<tr>
<td>37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
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<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>40. Personal cleanliness</td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
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</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td></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

Condition satisfactory, Discuss New Clean-up policies for vomiting and diarrheal. Observed test strips, food labeled and dated, and staff log. chicken 178F, pizza 164F, cheeseburgers 178F. cooler 39F, freezer 0F, milk box 34F, 38F cooler

Email Address(es): daphne.ferrell@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: Daphne Ferrell
Date: 2/8/2019

Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18  16-48-00453  Kirby-Smith Middle School Cafeteria 25