Inspection Information

Permit Number: 16-48-00832
Name of Facility: Mamie A Jones Elementary School #236
Address: 700 Orange Avenue
City, Zip: Baldwin 32234

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Anideth De Leon          Phone: 904-266-1214
PIC Email: aniyadh.DeLeon@compass-usa.com

Purpose: Routine
Inspection Date: 3/29/2019
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
Begin Time: 09:35 AM
End Time: 10:20 AM

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
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

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
Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding

FOOD IDENTIFICATION
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

PREVENTION OF FOOD CONTAMINATION
- 37. Food properly labeled; original container

UTENSILS, EQUIPMENT AND VENDING
- 38. Food & non-food contact surfaces clean
- 39. Non-food contact surfaces clean

PHYSICAL FACILITIES
- 40. Hot & cold water available; adequate pressure
- 41. Plumbing installed; proper backflow devices
- 42. Sewage & waste water properly disposed

Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
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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
Dumpster has rusted out on all 4 sides and has a crack running along the bottom. Needs to be replaced in order to make container leak proof.
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.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18 16-48-00832 Mamie A Jones Elementary School #236
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
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm; sanitizer buckets: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Observed staff hot holding crinkle fries, pepperoni pizza, and cheese pizza at 200 F

Temperatures/Measurements:
Hand sink: 119 F
Hot boxes: 200 F; hot holding crinkle fries, pepperoni pizza, and cheese pizza at 200 F
Walk-in Cooler: 36 F; milk inside: 39 F
Walk-in Freezer: 9 F; all TCS foods appear frozen
Reach in refrigerators: 40 F, 38 F; milk: 36 F
Milk boxes: 31 F; milk inside: 36 F

General Comments:
Aniadeth De Leon-FSMC-Prometric-Exp. 11-23-2021
Correct violation by next inspection

Email Address(es): aniadeth.DeLeon@compass-usa.com

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Anideth De Leon
Date: 3/29/2019

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

Form Number: DH 4023  03/18  16-48-00832  Mamie A Jones Elementary School #236

3 of 3