### Facility Information

- **Permit Number:** 16-48-00837  
- **Name of Facility:** Mandarin Sr High 260  
- **Address:** 4831 Greenland Road  
- **City, Zip:** Jacksonville 32258  
- **Type:** School (9 months or less)  
- **Owner:** Duval County School Board  
- **Person In Charge:** Audrey Bell  
- **Phone:** 904-260-5437  
- **PIC Email:**

### Inspection Information

- **Purpose:** Routine  
- **Inspection Date:** 4/15/2019  
- **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:** 10:40 AM  
- **End Time:** 11:30 AM

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

### 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  
  - 10. Handwashing sinks, accessible & supplies

- **APPROVED SOURCE**
  - 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

- **APPROVED PROCEDURES**
  - 28. Toxic substances identified, stored, & used

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

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly
- UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean
- PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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.

No Violation Comments Available

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

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**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
- Dumpster area is clean, and lids observed closed

### Observed staff serving lunch during inspection

### Temperatures/Measurements:
- Hand sink: 102 °F
- Hot boxes: 186 °F; cheese and pepperoni pizza
- Walk-in Cooler: 40 °F; carrots inside: 36 °F
- Walk-in Freezer: 9 °F; all TCS foods appear frozen
- Reach in refrigerators: 38 °F, 40 °F, 36 °F; milk inside: 38 °F
- Milk boxes: 38 °F, 40 °F, 40 °F; milk inside: 39 °F, 40 °F
- Cooking french fries at 400 °F; cooking chicken nuggets at 375 °F

#### Serving Line 1:
- Buffalo chicken: 39 °F
- Chicken salad: 40 °F
- Tuna salad: 39 °F
- Mixed fruit cup: 31 °F

#### Serving Line 2:
- Cheese pizza: 161 °F
- Chicken tenders: 149 °F
- Green beans: 170 °F
- Brown rice: 182 °F
- Mixed fruit cup: 39 °F

#### Serving Line 3:
- Pepperoni pizza: 147 °F
- Chicken tenders: 152 °F
- Green beans: 158 °F
- Brown rice: 178 °F
- Mixed fruit cup: 39 °F

### General Comments:
Audrey Bell-FSMC-Prometric-Exp. 10-19-2023

All conditions are satisfactory at time of inspection

Email Address(es): Audrey.Bell@compass-usa.com
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Audrey Bell
Date: 4/15/2019

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

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