Facility Information

- Permit Number: 16-48-00463
- Name of Facility: Mattie V. Rutherford
- Address: 1514 Hubbard Street
- City, Zip: Jacksonville 32206
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Daphne Abney
- Phone: 904-630-6785
- PIC Email: daphne.abney@compass-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 2/21/2019
- 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: 10:05 AM
- End Time: 11:18 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
  - IN 12. Food received at proper temperature
  - IN 13. Food in good condition, safe, & unadulterated

- PROTECTION FROM CONTAMINATION
  - IN 14. Shellstock tags & parasite destruction
  - IN 15. Food separated & protected; Single-use gloves

- TIME/TEMPERATURE CONTROL FOR SAFETY
  - IN 16. Food-contact surfaces; cleaned & sanitized

- 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

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

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>Good Retail Practices</th>
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<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
</tr>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
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<tr>
<td>IN 31. Water &amp; ice from approved source</td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<tr>
<td>IN 35. Approved thawing methods</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
</tr>
<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
</tr>
<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
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<tr>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td><strong>GENERAL COMMENTS</strong></td>
</tr>
<tr>
<td>Freezer 0°F, Cooler 40°F, milk box 39°F. Observed test strips, staff training log, food labeled and dated. Discuss new policies clean up vomiting and diarrheal. No food cooked at inspection time. Condition satisfactory</td>
</tr>
</tbody>
</table>

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

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

Freezer 0°F, Cooler 40°F, milk box 39°F. Observed test strips, staff training log, food labeled and dated. Discuss new policies clean up vomiting and diarrheal. No food cooked at inspection time. Condition satisfactory.

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Daphe Abney
Date: 2/21/2019