Facility Information

Permit Number: 16-48-00594
Name of Facility: Robert E Lee Sr High
Address: 1200 McDuff Avenue S
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jerryl Wilson
PIC Email: wilsonj@duvalschools.org

Inspection Information

Purpose: Routine
Inspection Date: 2/6/2019
Correct By: Next Inspection
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

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
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

ADDITIONS AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
29. Variance/specialized process/HACCP

RESULT: Satisfactory
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>30. Pasteurized eggs used where required</td>
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<td></td>
<td>31. Water &amp; ice from approved source</td>
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<td>32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>33. Proper cooling methods; adequate equipment</td>
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<td>34. Plant food properly cooked for hot holding</td>
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<td></td>
<td>35. Approved thawing methods</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>38. Insects, rodents, &amp; animals not present</td>
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<td>39. No Contamination (preparation, storage, display)</td>
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<td>40. Personal cleanliness</td>
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<td>41. Wiping cloths: properly used &amp; stored</td>
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<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>43. In-use utensils: properly stored</td>
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<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td></td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
<td>47. Food &amp; non-food contact surfaces clean</td>
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<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<td></td>
<td>49. Non-food contact surfaces clean</td>
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<td>50. Hot &amp; cold water available; adequate pressure</td>
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<td>51. Plumbing installed; proper backflow devices</td>
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<td>52. Sewage &amp; waste water properly disposed</td>
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<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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<td>54. Garbage &amp; refuse disposal</td>
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<tr>
<td></td>
<td>55. Facilities installed, maintained, &amp; clean</td>
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<td></td>
<td>56. Ventilation &amp; lighting</td>
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<td>57. Permit; Fees; Application; Plans</td>
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</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

Violation #55. Facilities installed, maintained, & clean
Floor right outside the walk-in cooler has cracks in the floor by the drain. Must be repaired to prevent tripping hazards. Floor cannot be properly cleaned.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.

General Comments

Current permit on display
Upon arrival staff was serving final group of children lunch. Observed the staff pull the food off the serving line utilize proper cooling techniques. Hand sinks have hot & cold water, soap, and paper towels. Hand washing signs observed. No pests observed. All foods dated and labeled.
Hand sink: 114 F
Refrigerators: 37 F, 38 F
Hot boxes: 187 F, 200 F
Serving Line: Chicken nuggets: 144 F, 146 F. Blueberries: 39 F;
Milk boxes: 36 F, 38 F; milk: 40 F, 39 F
Walk-in Cooler: 32 F; Freezer: 0 F
Note: Freezer may leak- observed icicles dripping off back arm of unit (back right)-showed PIC.

Jerryl Wilson-FSMC-Prometric-Exp. 10/19/23
Correct violation by next inspection.

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