Facility Information

- Permit Number: 16-48-00716
- Name of Facility: Rutledge Pearson Elementary #95
- Address: 4346 Roanoake Boulevard
- City, Zip: Jacksonville 32208
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Michelle Gibson
- Phone: 904-924-3080

Purpose: Routine

Inspection Information

- Inspection Date: 4/17/2019
- 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
- Begin Time: 11:22 AM
- End Time: 12:07 PM

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
  - 26. Pasteurized foods used; No prohibited foods
- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - 27. Food additives: approved & properly used
  - 28. Toxic substances identified, stored, & used
- **ADDITIVES AND TOXIC SUBSTANCES**
  - 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

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

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

UTENSILS, EQUIPMENT AND VENDING
- 47. Food & 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

IN 46. Slash resistant/cloth gloves used properly
OUT 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 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.

Violations Comments

Violation #54. Garbage & refuse disposal
Keep the dumpsters closed.

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.

General Comments

Freezers 0F, 0F, Coolers 36F, 39F, milk box 37F. New policies on vomiting and diarrheal clean up procedures posted. Turkey, mash potatoes, and gravy was 164F.

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Michelle Gibson
Date: 4/17/2019

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

Form Number: DH 4023 03/18 16-48-00716 Rutledge Pearson Elementary #95

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