Facility Information

Permit Number: 16-48-00564
Name of Facility: Sadie Tillis Elem 116
Address: 6084 Morse Avenue
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Raylene Martinez Phone: 904-573-1107
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 5/14/2019
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: 11:30 AM
End Time: 12:45 PM

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 | NA 14. Shellstock tags & parasite destruction |
| IN 15. Food separated & protected; Single-use gloves |

RESULT: Satisfactory

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

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

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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**
- 36. Thermometers provided & accurate
- 37. Food properly labeled; original container

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

**UTENSILS, EQUIPMENT AND VENDING**
- 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

**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

**INSPECTION REPORT**

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**

Violations:
1. Repair bottom of prep table located across from walk-in cooler.  2. Repair bottom of shelving unit inside walk-in cooler (middle, left shelve)- shelve must be 6 inches off the ground.  3. Hood system fan is not operating.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean

Clean and remove food debris observed throughout the kitchen floor. Underneath the equipment, and the hanging utensils by the three-compartment sink.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #55. Facilities installed, maintained, & clean

One floor drain is sticking up above the ground and causing a tripping hazard. Drain is located across from the walk-in cooler next to a prep table. The kitchen staff has moved a prep table over it as a preventative measure.

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

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:
Hand sink has hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restroom are appropriately stocked
All foods dated and labeled
All spray bottles and containers are labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection

Observed staff serving lunch. Observed staff taking delivery-appropriate protocols followed.

Temperatures/Measurements:
Hand sink: 103°F
Hot boxes: 168°F, 200°F; hot holding biscuits, and beef
Walk-in Cooler: 36°F; milk inside: 40°F, 38°F
Walk-in Freezer: 14°F; all TCS foods appear frozen
Reach in refrigerators: 35°F, 37°F
Milk box: 40°F; milk inside: 38°F

Serving Line:
Taco beef: 151°F
Chicken pot pie: 146°F
Peas: 142°F
Chickpeas: 140°F
Mixed fruit cup: 39°F

General Comments:
Facility has replaced the soap dispenser over the kitchen hand sink

Raylene Martinez-FSMC-Prometric-Exp. 11/6/23

Correct violations by next inspection

Email Address(es): Raylene.Martinez@compass-usa.com

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Raylene Martinez
Date: 5/14/2019

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

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