**Facility Information**

- Permit Number: 16-48-00689
- Name of Facility: Saint Clair Evans Academy #124
- Address: 5443 Moncrief Road
- City, Zip: Jacksonville 32209
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Tenisha L Lamar
- Phone: 904-924-3039
- PIC Email: tenisha.lamar@compass-usa.com

**Inspection Information**

- Purpose: Routine
- Inspection Date: 4/30/2019
- 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: 01:22 PM
- End Time: 01:53 PM

**Foodborne Illness Risk Factors And Public Health Interventions**

| SUPERVISION | IN 1. Demonstration of Knowledge/Training |
| EMPLOYEE HEALTH | IN 2. Certified Manager/Person in charge present |
| 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 | |
| 10. Handwashing sinks, accessible & supplies | |
| APPROVED SOURCE | IN 11. Food obtained from approved source |
| NO 12. Food received at proper temperature | |
| IN 13. Food in good condition, safe, & unadulterated | |
| NA 14. Shellstock tags & parasite destruction | |
| PROTECTION FROM CONTAMINATION | IN 15. Food separated & protected; Single-use gloves |
| 16. Food-contact surfaces; cleaned & sanitized | |
| NO 17. Proper disposal of unsafe food | |
| TIME/TEMPERATURE CONTROL FOR SAFETY | NO 18. Cooking time & temperatures |
| NO 19. Reheating procedures for hot holding | |
| NO 20. Cooling time and temperature | |
| IN 21. Hot holding temperatures | |
| IN 22. Cold holding temperatures | |
| IN 23. Date marking and disposition | |
| NA 24. Time as PHC; procedures & records | |
| 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 |
| NA 28. Toxic substances identified, stored, & used | |
| APPROVED PROCEDURES | NA 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

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.

Violations Comments

Violation #54. Garbage & refuse disposal
Keep the dumpster 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.

Violation #55. Facilities installed, maintained, & clean
The rear screen door is coming off the hinges.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments

Tenisha Certified Food Manager ANSI, 01/03/24 EXPIRE ON. Observed test strips, staff log. New FDOH policies and procedures on the walls. Handwashing signs displayed, handsink have hot and cold running water. Chicken and broccoli 166F, salad 39F, cooler 38F, freezer 0, cooler 40F, freezer 0F, milk box 40F.

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

Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00689  Saint Clair Evans Academy #124
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Tenisha L Lamar
Date: 4/30/2019

Inspector Signature: 
Client Signature: 

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