Facility Information

Permit Number: 16-48-00369
Name of Facility: Sandalwood Jr Sr High 237
Address: 2750 John Prom Boulevard
City, Zip: Jacksonville 32246

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Carrie Hayes          Phone: (904) 646-5100
PIC Email: carrie.hays@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 5/1/2019
Correct By: None
Re-Inspection Date: None

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

RESULT: Satisfactory

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
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

IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 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
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP
Good Retail Practices

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

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
hand sink water temp 110°F.
walk-in cooler 39°F; walk-in freezer -60°F.
serving line: pizza 135°F., chicken pattys 160°F., chicken tenders 150°F.
sanitizer tank empty

Email Address(es): Carrie.hays@compass-usa.com; Kathleen.thomas@compass-usa.com; William.ratley@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Carrie Hayes
Date: 5/1/2019