Facility Information

Permit Number: 16-48-00605
Name of Facility: Stonewall Jackson Elem 234
Address: 6127 Cedar Hills Boulevard
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Sonya Christian
Phone: 904-573-1020
PIC Email: Sonya.Christian@compass-usa.com

RESULT: Satisfactory

Permit Number: 16-48-00605
Name of Facility: Stonewall Jackson Elem 234
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FoodBorne Illness Risk Factors And Public Health Interventions

- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food
- 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
- NA 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records
- NA 25. Advisory for raw/undercooked food
- NA 26. Pasteurized foods used; No prohibited foods
- NA 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used
- NA 29. Variance/specialized process/HACCP
- NA 30. No bare hand contact with RTE food
- NA 31. Food received at proper temperature
- IN 32. Food in good condition, safe, & unadulterated
- NA 33. Shellstock tags & parasite destruction
- NA 34. Protocols from contamination
- NA 35. Single-use gloves
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

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 (R)
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 #47. Food & non-food contact surfaces
Replace light shield for walk-in freezer to prevent physical and safety hazards.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature: [Signature]
Client Signature: [Signature]
Form Number: DH 4023  03/18  16-48-00605  Stonewall Jackson Elem  234
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:
Upon arrival observed staff serving lunch, warewashing, and hot holding foods
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean and lids observed closed

Temperatures/Measurements:
Hand sink: 110 F
Hot boxes: 180 F; hot holding chicken quesdillas and tomato sauce
Walk-in Cooler: 29 F; milk inside: 33 F
Walk-in Freezer: -8 F; all TCS foods appear frozen
Reach in refrigerators: 35 F, 36 F, 36 F; sliced peaches: 36 F
Milk boxes: 31 F, 33 F; milk inside: 33 F and 36 F

Serving Line:
Broccoli: 173 F
Meatballs: 165 F
Teriyaki chicken: 163 F
Brown rice: 171 F
Sliced peaches: 38 F
Observed whole apples served in individual containers

General Comments:
Facility has replaced floor tiles inside dry storage area since last inspection
Sonya Christian-FSMC-Prometric-Exp. 10-19-2023
Correct violation by next inspection

Email Address(es): Sonya.Christian@compass-usa.com