Facility Information

RESULT: Satisfactory

Permit Number: 16-48-00606
Name of Facility: Timucuan Elem 98
Address: 5429 110th Street
City, Zip: Jacksonville 32244

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Roshon Williams
PIC Email: Phone: 904-573-1135

Inspection Information

Purpose: Routine
Inspection Date: 2/19/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

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

Foodborne Illness Risk Factors and Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
   IN
2. Certified Manager/Person in charge present
   IN

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
   IN
4. Proper use of restriction and exclusion
   IN
5. Responding to vomiting & diarrheal events
   IN

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
   IN
7. No discharge from eyes, nose, and mouth
   IN

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
   IN
9. No bare hand contact with RTE food
   IN
10. Handwashing sinks, accessible & supplies
    APPROVED SOURCE
11. Food obtained from approved source
    IN
12. Food received at proper temperature
    NO
13. Food in good condition, safe, & unadulterated
    IN
14. Shellstock tags & parasite destruction
    NA
    PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves
    IN
16. Food-contact surfaces; cleaned & sanitized
    IN
17. Proper disposal of unsafe food
    IN

TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
    IN
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
    NA

CONSUMER ADVISORY
25. Advisory for raw/undercooked food
    NA

HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used; No prohibited foods
    IN

ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
    IN
28. Toxic substances identified, stored, & used
    IN

APPROVED PROCEDURES
29. Variance/specialized process/HACCP
    NA
Violation #55. Facilities installed, maintained, & clean
Replace cracked and missing floor tiles in both the walk-in cooler and walk-in freezer in order to ensure that floors can be properly cleaned and to prevent tripping hazards.

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.

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.
**General Comments**

Current permit on display

Upon arrival observed staff serving lunch; prepping and cooking meatballs and chicken quesadillas

All foods dated and labeled

No pests observed at time of inspection

Quaternary ammonium sanitizer and test strips

Mop sink has hot & cold water

Dumpster area is clean and lids observed

Restrooms appropriately stocked

Hand sinks have hot & cold water, soap, and paper towels

**Serving Line:**

- Hamburgers: 139 F
- Chicken quesadillas: 142 F
- Meatballs: 153 F
- Milk box: 40; milk inside: 37 F
- Sliced pineapple: 40 F

- Hot box: 200 F; meatballs inside: 200 F
- Refrigerators: 35 F, 38 F; sliced pineapples: 37 F
- Walk-in cooler: 34 F; milk inside: 39 F
- Walk-in Freezer: -10 F; all TCS foods appear frozen

- Roshon Williams-FSMC-Prometric-Exp. 12-12-2021

Correct violation by next inspection

Email Address(es): Roshon.Williams@compass-usa.com