Facility Information

Permit Number: 16-48-00879
Name of Facility: Woodland Acres Elem 89
Address: 328 Bowlan Street
City, Zip: Jacksonville 32211

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Shantell Woods FM 7/19 Servesafe
Phone: 904-720-1665
PIC Email: Shantell.woods@compass-usa.com

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

Begin Time: 11:45 AM
End Time: 12:59 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

NO 12. Food received at proper temperature
NO 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
IN 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
IN 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

FOOD TEMPERATURE CONTROL
- OUT 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION
- IN 37. Food properly labeled; original container

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

PROPER USE OF UTENSILS
- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
- IN 46. Slash resistant/cloth gloves used properly

IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- OUT 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (R)
- OUT 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

Form Number: DH 4023   03/18   16-48-00879   Woodland Acres Elem 89

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 #33. Proper cooling methods; adequate equipment
The milk box for line 2 was at 48 degrees (the milk was at 40) Box has been open
CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #49. Non-food contact surfaces clean
The air vents and adjacent ceilings are dusty
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
The floor repairs have not been completed. The last inspection noted that there were unfinished areas near the corner of serving line 2 and under the three compartment sink (grouting). This has not been finished. Also, missing tiles at entry to walk in cooler, these have been provided but are loose
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.

Violation #56. Ventilation & lighting
Several lights are out; in pantry, Team up closet and near fruit wash area
CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
General Comments

Observed staff checking temperature of meatballs on stove - They were at 167
The meatballs on the line were at 147/154 (Also observed manager checking them).
The milk boxes were at 40/48
Walk in cooler at 41 degrees (had been open), the reach in coolers were: 41/36
Reach in freezer at 25, Walk in freezer at 11

Email Address(es): Shantell.woods@compass-usa.com

Inspection Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Shantell Woods FM 7/19 Servesafe
Date: 2/19/2019