Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00508</th>
<th>Name of Facility: Bayview Elementary #84</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address: 3257 Lake Shore Boulevard</td>
<td>City, Zip: Jacksonville 32210</td>
</tr>
<tr>
<td>Type: School (9 months or less)</td>
<td>Owner: Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge: Wanda Smith</td>
<td>Phone: 904-381-3921</td>
</tr>
<tr>
<td>PIC Email: <a href="mailto:wanda.smith@compass-usa.com">wanda.smith@compass-usa.com</a></td>
<td></td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date: 11/19/2019</td>
<td>Number of Repeat Violations (1-57 R): 1</td>
</tr>
<tr>
<td>Correct By: Next Inspection</td>
<td>FacilityGrade: N/A</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
<td>StopSale: No</td>
</tr>
<tr>
<td>Begin Time: 09:45 AM</td>
<td>End Time: 10:45 AM</td>
</tr>
</tbody>
</table>

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
- 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
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction
PROTECTION FROM CONTAMINATION
- IN 15. Food separated & protected; Single-use gloves
- IN 16. Food-contact surfaces; cleaned & sanitized
- IN 17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
- 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

Inspector Signature: 

Client Signature: 

Form Number: DH 4023 03/18 16-48-00508 Bayview Elementary #84
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) (R)
40. Wiping cloths: properly used & stored
41. Washing fruits & vegetables

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

46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces clean
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 #39. No Contamination (preparation, storage, display)
Dust on hood panels above cook top needs to be cleaned to eliminate the potential for contamination.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #55. Facilities installed, maintained, & clean
Missing, dusty and water damaged ceiling tiles in the dry storage area need to be cleaned and replaced. PIC stated she put a work order in at the beginning of the school year and someone came out to look at it but did not return to replace the tiles.
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.
General Comments

Current permit on display:
Certified Food Manager: Wanda Smith; Cert # 1990303; Expiration date: 2/19/23- Prometric.
Employee Health Reporting Requirements are posted.
Last training was in October on Breakfast in Classrooms (BIC) and all kitchen staff members signed training log.

Observed staff preparing and serving lunch.
Quaternary ammonium sanitizer and test strips observed
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean and lids observed closed

Temperatures:
Hand sink is 108 F
Fries and chicken cooking at 350 F and 400 F
Hot box: 160 F; chicken, fries and fish sticks inside
Walk in cooler is 36 F
Milk in walk in cooler: 37 F
Walk in freezer: all TCS foods are frozen solid
Reach in freezer: all TCS foods are frozen solid.
Reach in cooler: 36 F and 39 F
Juice in reach in cooler is 37 F and packaged prepared salad: 39 F.
Milk cooler is 39 F
Milk in milk cooler is 38 F

Serving Line:
Fish sticks: 144 F
Rice: 169 F
Sweet and Sour chicken: 165 F
Fries: 138 F
Broccoli: 145 F
Pears (cocktail): 38 F
Whole plums: served in individual trays
Whole oranges
Raw carrots: served in individual trays (40 F)

Email Address(es): wanda.smith@compass-usa.com;
William.Ratley@compass-usa.com;
Kathleen.Thomas@compass-usa.com;

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Wanda Smith
Date: 11/19/2019

Inspector Signature:  

Client Signature:  

Form Number: DH 4023   03/18   16-48-00508   Bayview Elementary #84