Facility Information

Permit Number: 16-48-00508
Name of Facility: Bayview Elementary #84
Address: 3257 Lake Shore Boulevard
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Wanda Smith Phone: 904-381-3921
PIC Email: wanda.smith@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 1/24/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 12:00 PM
End Time: 12:45 PM

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
NO 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction
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
IN 26. Pasteurized foods used; No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIVES AND TOXIC SUBSTANCES
NA 29. Variance/specialized process/HACCP

APPROVED PROCEDURES

Inspector Signature: 
Client Signature: 

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

1 of 3
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>NA 31. Water &amp; ice from approved source</td>
<td></td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td>NO 35. Approved thawing methods</td>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>OUT 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>NO 42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
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<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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<tr>
<td>OUT 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>IN 56. Ventilation &amp; lighting</td>
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<tr>
<td>IN 57. Permit; Fees; Application; Plans</td>
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</tbody>
</table>

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 and water damaged ceiling tiles in the dry storage area need to be cleaned and replaced. Moldy/mildewy smell. 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.

Inspector Signature: 

Client Signature: 

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

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 105 F
Fries and pizza cooking at 375 F
Hot box: 175 F; fries and pizza inside
Walk in cooler is 37 F; milk inside: 37 F
Walk in freezer: all TCS foods are frozen solid
Reach in freezers: all TCS foods are frozen solid.
Reach in coolers: 38 F and 39 F
Milk cooler is 40 F; milk inside: 39 F

Serving Line:
Pizza: 154 F
Fries: 148 F
Green beans: 151 F
Salad: 41 F
Whole apples: served in individual trays
Raw carrots: served in individual trays

Email Address(es): wanda.smith@compass-usa.com