Facility Information

Permit Number: 16-48-00510
Name of Facility: Biltmore Elementary School #78
Address: 2101 Palm Avenue W
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Monique Hodge
Phone: 904-693-7573
PIC Email: monique.hodge@compass-usa.com

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 1/9/2020
Correct By: None
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
StopSale: No
Begin Time: 12:15 PM
End Time: 01:00 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
IN 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

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
NO 21. Hot holding temperatures
NO 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

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
Good Retail Practices

**SAFE FOOD AND WATER**
- 30. Pasteurized eggs used where required
- 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
- 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

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No Violation Comments Available

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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
FDOH policies and procedures posted
Prometric-Monique Hodge-1990255-02/19/23

Water temperature in kitchen observed at 104 F.
Kitchen is currently using a mobile/temp hand sink due to renovations (no sinks in the staff bathrooms either).
Reach in coolers: 35 F; meatballs inside: 33 F
Walk in coolers: 39 F and 37 F; milk inside: 38 F.
Walk in freezer: All TCS foods are frozen.

Serving Line:
Macaroni and Cheese Bake: 153 F
Broccoli: 145 F
Rolls: 140 F
Peaches: 39 F
Yogurt Parfait: 39 F
Cucumber and tomato salad: 40 F
milk cooler: 39 F; milk inside: 37 F

Hot Box: 180 F
Empty inside

Mop sink has hot and cold water
Bathroom is stocked appropriately with soap, paper towels and tissue
Hand sinks are stocked with soap and paper towels
Dumpster has plugs in place and lids closed

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