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: Dorothy Rowland
Phone: 904-693-7573
PIC Email: dorothy.rowland@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/11/2019
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: 01:05 PM
End Time: 02:20 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
NO 6. Proper eating, tasting, drinking, or tobacco use
NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
IN 8. Hands clean & properly washed
NO 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
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
NO 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
IN 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

APPROVED PROCEDURES
NA 28. Toxic substances identified, stored, & used
NA 29. Variance/specialized process/HACCP
Good Retail Practices

SAFE FOOD AND WATER
- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- IN 33. Proper cooling methods; adequate equipment
- NO 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
- OUT 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- 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

IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- IN 47. Food & non-food contact surfaces clean
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 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
- OUT 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 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)
Walk in cooler closest to the ice machine has dust build up on fans that could allow food inside to be contaminated
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 #53. Toilet facilities: supplied, & cleaned
No toilet tissue in bathroom 31B.
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

General Comments

Water temperature in kitchen observed at 110 F. Reach in cooler temperature was 34 F. Second reach in cooler was 38 F. Walk in cooler was 39 F. Lettuce in walk in cooler was observed at 40 F. Mozzarella cheese in walk in cooler was 37 F and cheddar cheese was 37 F. Walk in freezer was 0 F.

Email Address(es): dorothy.rowland@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: Dorothy Rowland
Date: 7/11/2019

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-00510 Biltmore Elementary School #78