

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 16-48-02071  
 Name of Facility: Biscayne Elementary 269  
 Address: 12230 Biscayne Boulevard  
 City, Zip: Jacksonville 32218

Type: School (9 months or less)  
 Owner: Duval County School Board  
 Person In Charge: Paulette Porter Phone: 904-714-4656  
 PIC Email: Paulette.Porter@compass-usa.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 01:00 PM
Inspection Date: 10/8/2020	Number of Repeat Violations (1-57 R): 1	End Time: 01:35 PM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*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
- 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
- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

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

*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**

<p>Violation #28. Toxic substances identified, stored, &amp; used Dishwashing liquid in measuring cup above three compartment sink. Discussed with PIC and she disposed of dishwashing liquid. Violation corrected during inspection. CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #54. Garbage &amp; refuse disposal Dumpster lid must be kept close when not in use. this is a repeat violation. CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Permit & Logs

Current Permit on display  
Observed FDOH required policies posted on wall  
Observed UTD Temperature logs

Kitchen & Staff Observations

All hand Sinks have hot & cold running water, soap, and paper towels Temp: 101F  
Staff restrooms appropriately stocked  
All food Dated and labeled  
Test strips/ Sanitizer: Sanitizer observed, not in use/ Test Strips Observed  
No pests observed  
Dumpster lid is open  
Dishwashing soap in measuring cup above three compartment sink

Equipment Temps/Cold holding Temps

Walk in Cooler: 34F  
Reach in Cooler: 37F  
Reach in Cooler: 37F  
Reach in Cooler: 36F  
Milk Cooler: 40F  
Milk Cooler: 41F  
Reach in Freezer: 11F  
Walk in Freezer: 1F  
Milk: 39F  
Cheese: 36F  
Carrots: 34F

Serving Line Temps/ Hot holding temps

N/A

Certified food manager Paulette Porter on-site Expires 10/19/23 conditions satisfactory.

Email Address(es): paulette.porter@compass-usa.com;  
kathleen.thomas@compass-usa.com;  
william.ratley@compass-usa.com;

Inspector Signature:

Client Signature:

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Inspection Conducted By: Steven Krupka (4212)  
Inspector Contact Number: Work: (904) 253-2570 ex.  
Print Client Name: Paulette Porter  
Date: 10/8/2020

Inspector Signature:

Handwritten signature of Steven Krupka.

Client Signature:

Handwritten signature of Paulette Porter.