Facility Information

| Permit Number: 16-48-00404 |
| Name of Facility: Brentwood Elementary 15 |
| Address: 3750 Springfield Boulevard |
| City, Zip: Jacksonville 32206 |

Type: School (9 months or less)  
Owner: Duval County School Board  
Person In Charge: Lashaunda Wallace  
Phone: 904-630-6631  
PIC Email: lashaunda.wallace@compass-usa.com

Result: Satisfactory

Inspection Information

| Purpose: Routine |
| Inspection Date: 7/15/2019 |
| Correct By: None |
| Re-Inspection Date: None |
| Begin Time: 12:04 PM |
| End Time: 12:38 PM |

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

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

HIGHLY SUSCEPTIBLE POPULATIONS
IN 21. Hot holding temperatures  
IN 22. Cold holding temperatures  
IN 23. Date marking and disposition

ADDITIVES AND TOXIC SUBSTANCES
IN 24. Time as PHC; procedures & records  
NA 25. Advisory for raw/undercooked food

CONSUMER ADVISORY
IN 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used  
IN 28. Toxic substances identified, stored, & used

Inspector Signature:  
Client Signature:

Form Number: DH 4023 03/18  
16-48-00404 Brentwood Elementary 15
Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Harriet Torresce
Date: 7/15/2019

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.

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)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

UTENSILS, EQUIPMENT AND VENDING
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

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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Violations Comments
No Violation Comments Available

General Comments
Spaghetti 177F, cooler 38F, freezer 0, milk box 5F, handwashing signs posted, permit and policies posted. test strip 300ppm, all snks have hot and cold running water. Condition satisfactory.

Email Address(es): harriet.torresce@compass-usa.com;
kathleen.thomas@compass-usa.com;
william.ratley@compass-usa.com;
lashauda.wallace@compass-usa.com