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

Facility Information

RESULT: Satisfactory

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00754</th>
<th>Number of Risk Factors (Items 1-29): 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Brookview Elme 206</td>
<td>Number of Repeat Violations (1-57 R): 1</td>
</tr>
<tr>
<td>Address: 10450 Theresa Drive</td>
<td>Begin Time: 10:20 AM</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32246</td>
<td>End Time: 10:45 AM</td>
</tr>
</tbody>
</table>

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Corvelter Adderely Phone: (904) 565-2717
PIC Email: corvelter.Adderly@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/15/2019
Correct By: Next Inspection
Re-Inspection Date: None
Facility Grade: N/A
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
NA 12. Food received at proper temperature
NA 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
IN 15. Food separated & protected; Single-use gloves

OUT 16. Food-contact surfaces: cleaned & sanitized (R)
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
NO 21. Hot holding temperatures (COS)
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
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature: 
Client Signature: 

Form Number: DH 4023 03/18 16-48-00754 Brookview Elme 206
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

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 clean
- 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

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 #16. Food-contact surfaces; cleaned & sanitized
sanitizer tank at 0 ppm
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

General Comments
hand sink water temp 103o f.
reach in coolers, none above 39o f.
reach in freezers, none above 0o f.
no food on serving line to check temp, chiefs salad still being prepared.
FSMC Corveter Adderly prometric Exp.7/14/19.

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

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Corveter Adderly
Date: 7/15/2019

Inspector Signature: Wayne Hartford
Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00754  Brookview Elmente 206