Facility Information

Permit Number: 16-48-00738
Name of Facility: Whitehouse Elem 51
Address: 11160 General Avenue
City, Zip: Jacksonville 32220

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Destiny Brookins  
Phone: 904-693-7545
PIC Email: destiny.brookins@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 11/15/2019
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
Stop Sale: No
Begin Time: 01:00 PM
End Time: 01:45 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
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
IN 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
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
IN 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
### Good Retail Practices

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

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

No Violation Comments Available

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Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023  03/18   16-48-00738   Whitehouse Elem 51

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**General Comments**

Current permit is on display
Destiny Brookins- Cert # 2024993-Expiration-10/19/23-Prometric
Manager trains employees monthly an keeps a training log. No training for November yet but October training was on handwashing and was signed by all kitchen employees.
Employee Health Reporting Requirements and hand washing signs are posted.

Upon arrival staff was cleaning kitchen.

Hand sink Temperature: 117 F
Hot Holding:
Hot box: 170 F; pepperoni pizza inside: 161 F
Cold Holding:
Reach in cooler: 39 F; whole fruit inside (apples and oranges): 40 F
Reach in cooler: 35 F; salad inside: 38 F
Walk in cooler= 38 F; milk inside: 39
Walk in Freezer: all TCS foods frozen solid
Milk boxes: 35 F (empty) and 41 F (empty)

All hand sinks have soap and paper towels.
Quaternary ammonium sanitizer and test strips observed.
Dumpsters have plugs and the dumpster area is clean.
Bathroom is stocked with soap, tissue and paper towels
Mop sink has hot and cold water

Email Address(es): destiny.brookins@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: Destiny Brookins
Date: 11/15/2019