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: 8/30/2019
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: 11:45 AM
End Time: 01:15 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
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
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used: No prohibited foods

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

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

Inspector Signature: [Signature]
Client Signature: [Signature]
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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**Good Retail Practices**

<table>
<thead>
<tr>
<th>Food Temperature Control</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>Out 47. Food &amp; non-food contact surfaces</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 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>In 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>In 49. Non-food contact surfaces clean</td>
<td>In 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>In 33. Proper cooling methods; adequate equipment</td>
<td>In 53. Toilet facilities: supplied, &amp; cleaned</td>
<td>In 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>No 34. Plant food properly cooked for hot holding</td>
<td>In 55. Facilities installed, maintained, &amp; clean</td>
<td>In 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>No 35. Approved thawing methods</td>
<td>In 56. Ventilation &amp; lighting</td>
<td>In 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>In 36. Thermometers provided &amp; accurate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In 37. Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>In 46. Slash resistant/cloth gloves used properly</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Out 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td><strong>Food Identification</strong></td>
<td><strong>Food Temperature Control</strong></td>
<td><strong>Physical Facilities</strong></td>
</tr>
<tr>
<td>In 38. Insects, rodents, &amp; animals not present</td>
<td>In 33. Proper cooling methods; adequate equipment</td>
<td>In 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>In 39. No Contamination (preparation, storage, display)</td>
<td>In 34. Plant food properly cooked for hot holding</td>
<td>In 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>In 40. Personal cleanliness</td>
<td>In 35. Approved thawing methods</td>
<td>In 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>In 41. Wiping cloths: properly used &amp; stored</td>
<td>In 36. Thermometers provided &amp; accurate</td>
<td>In 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>In 42. Washing fruits &amp; vegetables</td>
<td>In 37. Food properly labeled; original container</td>
<td>In 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td><strong>Proper Use of Utensils</strong></td>
<td><strong>Prevention of Food Contamination</strong></td>
<td>In 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>In 43. In-use utensils: properly stored</td>
<td>In 38. Insects, rodents, &amp; animals not present</td>
<td>In 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>In 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>In 39. No Contamination (preparation, storage, display)</td>
<td>In 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>In 45. Single-use/single-service articles: stored &amp; used</td>
<td>In 40. Personal cleanliness</td>
<td></td>
</tr>
</tbody>
</table>
General Comments

Violations from last inspection have been corrected. Weather stripping on back door leading to dumpster has been replaced. Mop sink is located in a nearby janitor's closet and staff could identify where it is located when asked during this current inspection-corrected from last inspection.

Current permit is on display
Destiny Brookins- Cert # 2024993-Expiration-10/19/23-Prometric
Employee Health Reporting Requirements and hand washing signs are posted.

Upon arrival staff was serving lunch.

Serving Line 1:
- Pepperoni Pizza: 152 F
- Chicken Quesadilla: 137 F
- Sliced cucumbers: 40 F
- Mixed fruit cup: 38 F
- Whole apple: served in individual disposable trays
- Watermelon: 37 F

Serving Line 2:
- Cheese pizza: 139 F
- Pepperoni pizza: 142 F
- Sweet and sour chicken: 138 F
- Cucumber Slices: 41 F
- Mixed fruit: 39 F
- Watermelon: 39 F

Hand sink Temperature: 120 F

Hot Holding:
- Hot box: 184 F; pepperoni pizza inside: 179 F
- Hot box: 171 F; cheese pizza inside: 163 F
- Oven: pizza and breadsticks cooking at 350 F

Cold Holding:
- Reach in cooler: 39 F; sliced carrots and cucumbers inside: 40 F
- Reach in cooler: 35 F; Watermelon slices inside: 37 F
- Walk in cooler: 37 F; juice inside: 38
- Walk in Freezer: all TCS foods frozen solid
- Milk boxes: 40 F and 40 F; milk inside: 39 F and 40 F

All hand sinks have soap and paper towels.
Quaternary ammonium sanitizer and test strips observed; sanitizer 400 ppm.
Dumpsters have plugs and the dumpster area is clean.
Bathroom is stocked with soap, tissue and paper towels

Email Address(es): destiny.brookins@compass-usa.com;
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Destiny Brookins
Date: 8/30/2019