Facility Information

 Permit Number: 16-48-00510
 Name of Facility: Biltmore Elementary School #78
 Address: 2101 Palm Avenue W
 City, Zip: Jacksonville 32205

 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: tamira simmons          Phone: 904-693-7573
 PIC Email: tamira.sirmons@compass-usa.com

 Inspection Information

 Purpose: Routine
 Inspection Date: 2/6/2019
 Correct By: by 8:00 AM
 Re-Inspection Date: 3/6/2019

 Number of Risk Factors (Items 1-29): 1
 Number of Repeat Violations (1-57 R): 1
 FacilityGrade: N/A
 StopSale: No

 FoodBorne Illness Risk Factors And Public Health Interventions

 SUPERVISION
 IN 1. Demonstration of Knowledge/Training
 OUT 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

 PROTECTION FROM CONTAMINATION
 IN 14. Shellstock tags & parasite destruction
 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
 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
 IN 28. Toxic substances identified, stored, & used

 APPROVED PROCEDURES
 NA 29. Variance/specialized process/HACCP

 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

 Inspector Signature:  Client Signature:
 Will Derlin  James Dunn

 Form Number: DH 4023  03/18   16-48-00510  Biltmore Elementary School #78

 1 of 3
**Good Retail Practices**

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

**Violations Comments**

Violation #2. Certified Manager/Person in charge present
New facility PIC- currently undergoing food manager training for facility and will take certification exam by the end of this month.
CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

Violation #47. Food & non-food contact surfaces
Replace light shield for walk-in freezer to prevent physical and safety hazards.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean
Clean food debris on floors of walk-in refrigerators:
1. First refrigerator closest to serving line- spill against back wall.
2. Second refrigerator in rear of kitchen- front right of floor.
CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
General Comments

Current permit on display
Upon delivery staff was serving breakfast which consisted of: milk, prepackaged muffins, and prepackaged cereals. Staff was also cooking spaghetti observed at 400 F, and chicken nuggets observed at 350 F. Appropriate thawing method used for chicken nuggets (cooking as apart of a recipe).

Milk box: 40 F; milk: 40 F
Walk-in Cooler: 40 F; milk: 40 F
Walk-in Cooler: 35 F; cheese: 33 F
Walk-in Freezer: -10 F; all TCS foods appear frozen
Reach in refrigerators: 37 F, 40 F
Reach in freezer: -17 F; all TCS foods appear frozen

Dumpster area is clean with lids observed closed. Pallets have been removed since last inspection.
Quaternary ammonium and test strips observed; three compartment sink: 400 ppm.
No pests observed at time of inspection.
All foods dated and labeled.

Note: Walk-in cooler door (closest to serving line) may require maintenance. It’s difficult to close the door.

New facility PIC- currently undergoing food manager training for facility and will take certification exam by the end of this month. FDOH will follow up for Reinspection on 3-6-19.

CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

Email Address(es): tamira.simons@compass-usa.com