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: Verncile Dutton
- Phone: 904-693-7969

Inspection Information

- Purpose: Reinspection
- Inspection Date: 3/19/2019
- 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: 09:30 AM
- End Time: 09:55 AM

Food Borne Illness Risk Factors And Public Health Interventions

- SUPERVISION
  - Demonstration of Knowledge/Training
  - Certified Manager/Person in charge present
- EMPLOYEE HEALTH
  - Knowledge, responsibilities and reporting
  - Proper use of restriction and exclusion
  - Responding to vomiting & diarrheal events
- GOOD HYGIENIC PRACTICES
  - Proper eating, tasting, drinking, or tobacco use
  - No discharge from eyes, nose, and mouth
- PREVENTING CONTAMINATION BY HANDS
  - Hands clean & properly washed
  - No bare hand contact with RTE food
  - Handwashing sinks, accessible & supplies
  - Food obtained from approved source
  - Food received at proper temperature
  - Food in good condition, safe, & unadulterated
  - Shellstock tags & parasite destruction
  - Food separated & protected; Single-use gloves
- APPROVED SOURCE
  - Food-contact surfaces; cleaned & sanitized
  - Proper disposal of unsafe food
  - Cooking time & temperatures
  - Reheating procedures for hot holding
  - Cooling time and temperature
  - Hot holding temperatures
  - Cold holding temperatures
  - Date marking and disposition
  - Time as PHC; procedures & records
- CONSUMER ADVISORY
  - Advisory for raw/undercooked food
  - Pasteurized foods used; No prohibited foods
  - Food additives: approved & properly used
  - Toxic substances identified, stored, & used
  - 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: Will Berlin
Client Signature: Verncile Dutton

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

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>IN 30. Pasteurized eggs used where required</th>
<th>IN 31. Water &amp; ice from approved source</th>
<th>IN 32. Variance obtained for special processing</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 35. Approved thawing methods</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td>IN 40. Personal cleanliness</td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
</tbody>
</table>

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

IN 46. Slash resistant/cloth gloves used properly

IN 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

IN 50. Hot & cold water available; adequate pressure
IN 51. Plumbing installed; proper backflow devices
IN 52. Sewage & waste water properly disposed
IN 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 56. Ventilation & lighting
IN 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
No Violation Comments Available

General Comments
FDOH followed up for reinspection for facility food manager certification.
FDOH followed up at later inspection date due to health inspector being called in for jury duty.
All conditions are satisfactory at time of inspection

Email Address(es): Vernicle.Dutton@compass-usa.com

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Vernicle Dutton
Date: 3/19/2019

Inspector Signature:  

Client Signature:

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