Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00754</th>
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<tbody>
<tr>
<td>Name of Facility: Brookview Elene 206</td>
</tr>
<tr>
<td>Address: 10450 Theresa Drive</td>
</tr>
<tr>
<td>City, Zip: Jacksonville 32246</td>
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</tbody>
</table>

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

Inspection Information

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
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<tbody>
<tr>
<td>Inspection Date: 5/14/2019</td>
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<tr>
<td>Correct By: Next Inspection</td>
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<tr>
<td>Re-Inspection Date: None</td>
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</tbody>
</table>

| Number of Risk Factors (Items 1-29): 3 |
| Number of Repeat Violations (1-57 R): 0 |
| Facility Grade: N/A |
| Stop Sale: No |
| Begin Time: 09:05 AM |
| End Time: 10:00 AM |

Foodborne Illness Risk Factors And Public Health Interventions

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures (COS)
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
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
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

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.

Violation #21. Hot holding temperatures chicken pot pie on serving line at 109o f.; item removed and reheated.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #22. Cold holding temperatures Repair damage to seal on reach-in freezer; ice buildup noted to interior of unit.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

General Comments
hand sink water temp 109o f.
reach in coolers, none above 39o f.
reach in freezers, none above 0o f.
FSCM Corvetter Adderly prometeric Exp.7/14/19.

Email Address(es): corvetter.adderley@compass-usa.com

Inspector Signature: [signature]  Client Signature: [signature]

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

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