Facility Information

Permit Number: 16-48-00953
Name of Facility: The Bridge to Success at West Jax
Address: 2115 Commonwealth Avenue
City, Zip: Jacksonville 32209

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tracey Seymore Phone: 904-630-6593
PIC Email: tracey.seymore@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 5/21/2019
Correct By: Next Inspection
Number of Risk Factors (Items 1-29): 0
Facility Grade: N/A
Number of Repeat Violations (1-57 R): 0
Re-Inspection Date: None
Begin Time: 11:49 AM
End Time: 12:26 PM
Stop Sale: No

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
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
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

Inspector Signature:  
Client Signature:  

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1 of 2
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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</tbody>
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<tr>
<th>FOOD TEMPERATURE CONTROL</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
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</tbody>
</table>

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<tr>
<th>FOOD IDENTIFICATION</th>
<th>OUT 54. Garbage &amp; refuse disposal</th>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<th>PREVENTION OF FOOD CONTAMINATION</th>
<th>PROPER USE OF UTENSILS</th>
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<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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<td>IN 39. No Contamination (preparation, storage, display)</td>
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<td>IN 40. Personal cleanliness</td>
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<td>IN 41. Wiping cloths: properly used &amp; stored</td>
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</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td>IN 47. Food &amp; non-food contact surfaces clean</td>
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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 #54. Garbage & refuse disposal
Keep the dumpster closed.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

General Comments

Cooler 38F, 39F, Freezer 0F, milk 40F,
Observed the following: Test strips 200ppm, Staff log, handwashing signs posted also soap and paper towels.
New policies on clean-up of vomiting and diarrheal posted and current permit posted.
no food at inspection time.

Email Address(es): tracey.seymore@compass-usa.com;
Kathleen.thomas@compass-usa.com;
wiliam.ratley@compass-usa.com

Inspection Conducted By: Fredrick Polite (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Tracey Seymore
Date: 5/21/2019

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

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