Facility Information

Permit Number: 16-48-00456
Name of Facility: Julia Landon Middle School
Address: 1819 Thacker Avenue
City, Zip: Jacksonville 32207

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Felicia Gant Phone: 904-346-5667
PIC Email: Felicia.gant@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 2/3/2020
Correct By: Next Inspection
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: 01:31 PM
End Time: 02:25 PM

Food Borne 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

16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
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
Good Retail Practices

SAFE FOOD AND WATER

NA 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

OUT 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

IN 38. Insects, rodents, & animals not present
IN 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

UTENSILS, EQUIPMENT AND VENDING

IN 46. Slash resistant/cloth gloves used properly

PHYSICAL FACILITIES

IN 47. Food & non-food contact surfaces clean
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

Violation #33. Proper cooling methods; adequate equipment
One reach in cooler was at 44 F

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

General Comments

Ensure food temperatures are maintained at 41 F or below when using reach in cooler

Lunch service was over at time of inspection
Felicia Gant Prometric 10/19/23
Manager was knowledgable on foodborne illnesses and symptoms

Temperature Observations:
Walk in freezer -- 0 F
Walk in cooler -- 36 F
Hot box- not in use 142 F
Reach in coolers-- 36 F , 44 F (See above)
Milk boxes: 34 F, 40 F

Email Address(es): Felicia.Gant@compass-usa.com
Inspection Conducted By: Henry Klesh  (49187)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name: Felicia Gant
Date: 2/3/2020

Inspector Signature:  

Client Signature:  

Form Number: DH 4023  03/18  16-48-00456  Julia Landon Middle School 31