Facility Information

Permit Number: 16-48-00456
Name of Facility: Julia Landon Middle School 31
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: 9/23/2019
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: 12:09 PM
End Time: 01:16 PM

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
IN 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**

<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>IN 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NO 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces clean</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>NO 39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>41. Wiping clothes: properly used &amp; stored</td>
<td></td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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**

173F chicken, pizza 173F, Freezer 0F, cooler 38F, milk box 40F, Current permit and policies are posted, handwashing signs, sanitizer test strips 200ppm, compartment sink is set up, temp logs, condition satisfactory.

Email Address(es): felicia.gant@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com

**Inspection Conducted By:** Fredrick Polite  (4212)
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2570
**Print Client Name:** Felicia Gant
**Date:** 9/23/2019

**Inspector Signature:**

[Signature]

**Client Signature:**

[Signature]