Facility Information

Permit Number: 16-48-01210
Name of Facility: La Villa Middle #267
Address: 501 Davis Street N
City, Zip: Jacksonville 32202
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Latonya Marion  Phone: 904-633-9274
PIC Email: Latonya.Marion@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 12/10/2019
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: 10:37 AM
End Time: 11:08 AM

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
IN 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
NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
NA 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

NA 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
Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Latonya Marion
Date: 12/10/2019

Violations Comments

Violation #55. Facilities installed, maintained, & clean
Clean the ceiling vents including the manager office.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments

Observed test strips 200ppm, compartment sink set up, hot and cold running water at all sinks, training log, food dated and labeled. Current permit and policies on the wall.
Chicken, mash potatoes161F, Hamburgers 161F, Freezer 0F, 40 cooler, milk box 40F.

Email Address(es): Latonya.Marion@compass-usa.com;
kathleen.thomas@compass-usa.com;
William.Ratley@compass-usa.com

Form Number: DH 4023   03/18   16-48-01210   La Villa Middle #267

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