Facility Information

 Permit Number: 16-48-00572
 Name of Facility: Normandy Village Elementary #221
 Address: 8257 Herlong Road
 City, Zip: Jacksonville 32210
 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: Jennie Ansardi Phone: 904-693-7552
 PIC Email: jennie.ansardi@compass-usa.com

Inspection Information

 Purpose: Routine
 Inspection Date: 7/8/2019
 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: 10:17 AM
End Time: 10:48 AM

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

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

 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
 NO 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: Frederick Polite
Client Signature: Jennie Ansardi

Form Number: DH 4023 03/18 16-48-00572 Normandy Village Elementary #221
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

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

FOOD TEMPERATURE CONTROL
IN 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
IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
IN 47. Food & non-food contact surfaces clean
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
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
No Violation Comments Available

General Comments
Italian hoagie sandwich 39F, cooler 39F, Freezer 10F, milk 39F, current permit and policies posted, hanwashing sign posted, hot and cold running water, condition satisfactory.

Email Address(es): jennie.ansardi@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: Jennie Ansardi
Date: 7/8/2019

Inspector Signature:  
Client Signature:  

Form Number: DH 4023   03/18   16-48-00572   Normandy Village Elementary #221

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