Facility Information

Permit Number: 16-48-00609
Name of Facility: Venetia Elementary #68
Address: 4300 Timuquana Road
City, Zip: Jacksonville 32210

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Dionne Hester          Phone: 904-381-3990
PIC Email: Dionne.Hester@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 12/3/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
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
NA 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
IN 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
Violation #47. Food & non-food contact surfaces
Ice accumulation in the walk in freezer on the floor and around piping.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

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>OUT 47. Food &amp; non-food contact surfaces (R)</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<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>NO 34. Plant food properly cooked for hot holding</td>
<td>NO 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td>NO 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 53. Toilet facilities; supplied, &amp; cleaned</td>
</tr>
<tr>
<td></td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td></td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td></td>
<td>IN 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td></td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
</tbody>
</table>

| FOOD IDENTIFICATION                                                                 | PROPER USE OF UTENSILS           |
|-------------------------------------------------------------------------------------| IN 46. Slash resistant/cloth gloves used properly |
| **PREVENTION OF FOOD CONTAMINATION**                                                | IN 47. Equipment & linens: stored, dried, & handled |
| IN 38. Insects, rodents, & animals not present                                       | IN 48. Single-use/single-service articles: stored & used |
| NO 39. No Contamination (preparation, storage, display)                               | IN 49. Physical facilities clean  |
| IN 40. Personal cleanliness                                                           | IN 50. Ventilation & lighting     |
| 41. Wiping cloths: properly used & stored                                            | IN 51. Permit; Fees; Application; Plans |
| 42. Washing fruits & vegetables                                                      | OUT 52. Ware washing: installed, maintained, & used; test strips |
|                                                                                     | OUT 53. Non-food contact surfaces clean |

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 #47. Food & non-food contact surfaces
Ice accumulation in the walk in freezer on the floor and around piping.
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Dionne Hester
Date: 12/3/2019

General Comments

Current permit on display
Certified Food Manager: Dionne Hester; Cert # 2025020; Expiration: 10/19/23
Observed employee health reporting requirements displayed.

All hand sinks have soap and paper towels
Hand washing signs observed
Staff restrooms stocked with soap, paper towels and tissue
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed: 200 ppm
Dumpsters have plugs and all trash is in bags and lids closed.
Mop sink has hot and cold water

Upon arrival observed kitchen staff serving last lunch and cleaning.

Temperatures:
Hand sink: 117 F
Walk-in Cooler: 36 F; yogurt inside: 35 F
Walk-in Freezer: all TCS foods are frozen solid; see violation comments
Milk cooler: 40 F; milk inside: 38 F
Reach in refrigerators: 37 F and 39 F; diced chicken inside: 36 F; muffins inside: 40 F
Milk cooler: 41 F, 40 F; milk inside: 38 F

Serving:
Chicken Alfredo Pasta Bake: 137 F
Roasted veggie flatbread: last piece served before temp could be taken
Bell pepper slices: 40 F
cucumber and tomato salad inside: 39 F
fruit cocktail: 38 F
whole oranges
whole apples

Email Address(es): Dionne.Hester@compass-usa.com