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: 1/30/2020
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: 09:50 AM
End Time: 10:45 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

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 17. Proper disposal of unsafe food
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 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
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td>IN 31. Water &amp; ice from approved source</td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>FOOD TEMPERATURE CONTROL</td>
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<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
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<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
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<tr>
<td>NO 35. Approved thawing methods</td>
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<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
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<tr>
<td>IN 37. Food properly labeled; original container</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
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<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td>IN 49. Non-food contact surfaces clean</td>
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<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>IN 40. Personal cleanliness</td>
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<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
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<tr>
<td>IN 43. In-use utensils: properly stored</td>
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<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
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<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
<tr>
<td>PHYSICAL FACILITIES</td>
<td></td>
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<tr>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
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<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
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<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
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<tr>
<td>IN 53. Toilet facilities; supplied, &amp; cleaned</td>
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<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
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<tr>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
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<tr>
<td>IN 56. Ventilation &amp; lighting</td>
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<tr>
<td>IN 57. Permit; Fees; Application; Plans</td>
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</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

Inspector Signature:  

Client Signature:  

Form Number: DH 4023   03/18   16-48-00609   Venetia Elementary #68
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: 400 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 preparing lunch (setting up steam table) and cooking hamburgers (on top of stove) and carrots in oven at 350 F.

Temperatures:
Hand sink: 129 F
Walk-in Cooler: 37 F; milk inside: 36 F
Walk-in Freezer: all TCS foods are frozen solid
Milk cooler: 37 F; milk inside: 37 F
Reach in refrigerators: 36 F and 38 F; yogurt inside: 35 F; salad inside: 38 F

Serving Line (Not finished being set up):
Roasted Carrots: 157 F
Hamburger patties: 152 F
Broccoli (raw): 41 F
peaches: 37 F
whole oranges: individual serving trays
whole apples: individual serving trays

Hot box:
165 F: orange chicken and rice (156 F) and breakfast bowl (eggs and tater tots) (159 F) inside

Email Address(es): dionne.hester@compass-usa.com