Facility Information

Permit Number: 16-48-00417
Name of Facility: YMLA/YWLA #156
Address: 900 Acorn Street
City, Zip: Jacksonville 32209

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: domminikee laws williams Phone: 904-630-6919
PIC Email: domminikee.laws@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 7/12/2019
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: 11:47 AM
End Time: 12:25 PM

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
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

16. Food-contact surfaces; cleaned & sanitized
NO 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

CONSUMER ADVISORY
IN 24. Time as PHC; procedures & records

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

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

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

FORM NUMBER: DH 4023   03/18
Signature:

Client Signature:

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

#### UTENSILS, EQUIPMENT AND VENDING
- **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

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### Violations Comments

No Violation Comments Available

### General Comments

38F, 0F, 40F cooler, 0F freezer, Pizza 156F. test strip 400ppm, handwashing sign posted, permit and policies posted, hot and cold running water, Condition satisfactory.

Email Address(es): april.westkerr@compass-usa.com; kathleen.thomas@compass-usa.com; william.ratley@compass-usa.com; domminikee.laws@compass-usa.com

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**Inspection Conducted By:** Fredrick Polite  (4212)
**Inspector Contact Number:** Work: (904) 253-1280 ex. 2570
**Print Client Name:** domminikee laws williams
**Date:** 7/12/2019

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**Inspector Signature:**  
**Client Signature:**

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