

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Unsatisfactory

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: April Westkerr Phone: 904-630-6919
PIC Email: April.Westkerr@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 10/12/2020
Correct By: by 8:00 AM
Re-Inspection Date: 10/26/2020

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: 11:25 AM
End Time: 12:20 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

- 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:

Client Signature:

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Good Retail Practices

| | |
|---|--|
| SAFE FOOD AND WATER | |
| NA 30. Pasteurized eggs used where required | IN 46. Slash resistant/cloth gloves used properly |
| IN 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| NA 32. Variance obtained for special processing | IN 47. Food & non-food contact surfaces |
| FOOD TEMPERATURE CONTROL | IN 48. Ware washing: installed, maintained, & used; test strips |
| IN 33. Proper cooling methods; adequate equipment | OUT 49. Non-food contact surfaces clean |
| NO 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| NO 35. Approved thawing methods | IN 50. Hot & cold water available; adequate pressure |
| IN 36. Thermometers provided & accurate | IN 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | IN 52. Sewage & waste water properly disposed |
| IN 37. Food properly labeled; original container | IN 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | OUT 54. Garbage & refuse disposal |
| OUT 38. Insects, rodents, & animals not present | IN 55. Facilities installed, maintained, & clean |
| IN 39. No Contamination (preparation, storage, display) | IN 56. Ventilation & lighting |
| IN 40. Personal cleanliness | IN 57. Permit; Fees; Application; Plans |
| 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 | |

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

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|---|
| <p>Violation #38. Insects, rodents, & animals not present Rat/Mouse droppings observed in dry storage area, and dead mouse observed on sticky trap in dry storage area. Discussed with PIC and she said she checked trap this morning and mouse was no there. this is violation per 64E-11.003(5)(f). CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p> |
| <p>Violation #49. Non-food contact surfaces clean Floor of walk in cooler is visibly soiled and must be mopped. this is a violation per 64E-11.003(4). CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p> |
| <p>Violation #54. Garbage & refuse disposal Dumpster lids open and drainage cap missing. this is a violation per 64E-11.003(5). CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p> |

Inspector Signature:

Client Signature:

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General Comments

Permit & Logs

Current Permit on display
Observed FDOH required policies posted on wall
Observed UTD Temperature logs

Kitchen & Staff Observations

All hand Sinks have hot & cold running water, soap, and paper towels Temp: 120F
Staff restrooms appropriately stocked
All food Dated and labeled
Test strips/ Sanitizer: Sanitizer in use 300 ppm/ Test Strips Observed
Dead mouse observed on sticky trap
mouse/rat droppings observed on shelves in dry storage area
walk in cool floor visibly soiled
Dumpster lids are open and drainage caps are missing

Equipment Temps/Cold holding Temps

Walk in Cooler:32F
Reach in Cooler:37F
Reach in Cooler: 36F
Reach in Cooler: 33F
Reach in Cooler:38F
Milk Cooler: 37F
Milk Cooler: 40F
Milk Cooler: Off/ Not in use
Reach in Freezer: 21F
Walk in Freezer: -9F
Milk: 40F
Fruit Cup: 38F
Cheese:37F
Quesadilla: 33F

Serving Line Temps/ Hot holding temps

Hot Box: 145F
Hot Box: 137F
Buffalo Chicken: 136F
Fries:140F

Certified food manager April Westkerr on-site Expires 4/17/23 conditions unsatisfactory.

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

16-48-00417 YMLA/YWLA #156

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Inspection Conducted By: Steven Krupka (4212)
Inspector Contact Number: Work: (904) 253-2570 ex.
Print Client Name: April Westkerr
Date: 10/12/2020

Inspector Signature:

Handwritten signature of Steven Krupka.

Client Signature:

Handwritten signature of April Westkerr.