Facility Information

 Permit Number: 16-48-01210
 Name of Facility: La Villa Middle #267
 Address: 501 Davis Street N
 City, Zip: Jacksonville 32202

 Type: School (9 months or less)
 Owner: Duval County School Board
 Person In Charge: Latayna Marion  FM 7/19
 Phone: 904-633-9274
 PIC Email: Latayna.Marion@compass-usa.com

Inspection Information

 Purpose: Routine
 Inspection Date: 2/28/2019
 Correct By: by 8:00 AM
 Re-Inspection Date: 3/8/2019

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
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
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records

CONSUMER ADVISORY
25. Advisory for raw/undercooked food
HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
29. Variance/specialized process/HACCP
Inspection Conducted By: Henry Klesh (81447)  
Inspector Contact Number: Work: (904) 253-1285 ex. 2025  
Print Client Name:  
Date: 2/28/2019  

Good Retail Practices

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<td>In</td>
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<td>31.</td>
<td>Water &amp; ice from approved source</td>
<td>NA</td>
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<td>32.</td>
<td>Variance obtained for special processing</td>
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<td>33.</td>
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<td>Thermometers provided &amp; accurate</td>
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<td>37.</td>
<td>Food properly labeled; original container</td>
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<td>38.</td>
<td>Insects, rodents, &amp; animals not present</td>
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<td>39.</td>
<td>No Contamination (preparation, storage, display)</td>
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<td>Slash resistant/cloth gloves used properly</td>
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<td>Food &amp; non-food contact surfaces</td>
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<td>Ware washing: installed, maintained, &amp; used; test strips</td>
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<td>49.</td>
<td>Non-food contact surfaces clean</td>
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<td>Hot &amp; cold water available; adequate pressure</td>
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<td>51.</td>
<td>Plumbing installed; proper backflow devices</td>
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SAFE FOOD AND WATER

30. Pasteurized eggs used where required  
31. Water & ice from approved source  
32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

33. Proper cooling methods; adequate equipment
34. Plant food properly cooked for hot holding
35. Approved thawing methods
36. Thermometers provided & accurate
37. Food properly labeled; original container

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

FOOD IDENTIFICATION

38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

PREVENTION OF FOOD CONTAMINATION

38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

General Comments

Received complaint of small roaches in and near food. Conducted thorough inspection of kitchen especially in serving area. Also checked dining room and teachers lounge - no roaches were observed. Also conducted routine inspection, there will be a re-inspection regarding the milk boxes.

Email Address(es): Latayna.Marion@compass-usa.com

Violation #22. Cold holding temperatures
The milk in one of the boxes was at 47 degrees ( The box is at 67 degrees)
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #33. Proper cooling methods; adequate equipment
One milk box is completely down, the other was at 67. Milk now being placed on ice
CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

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.

Form Number: DH 4023   03/18               16-48-01210    La Villa Middle #267  
Inspector Signature:  
Client Signature:  

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