**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-01210</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>La Villa Middle #267</td>
</tr>
<tr>
<td>Address:</td>
<td>501 Davis Street N</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32202</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Latayna Marion FM 7/19 Prometric</td>
</tr>
<tr>
<td>Phone:</td>
<td>904-633-9274</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:Latayna.Marion@compass-usa.com">Latayna.Marion@compass-usa.com</a></td>
</tr>
</tbody>
</table>

**Permit Number:** 16-48-01210  
**Name of Facility:** La Villa Middle #267  
**Address:** 501 Davis Street N  
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**Owner:** Duval County School Board  
**Person In Charge:** Latayna Marion FM 7/19 Prometric  
**Phone:** 904-633-9274  
**PIC Email:** Latayna.Marion@compass-usa.com

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose:</th>
<th>Reinspection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date:</td>
<td>3/8/2019</td>
</tr>
<tr>
<td>Correct By:</td>
<td>None</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
<tr>
<td>Number of Risk Factors (Items 1-29):</td>
<td>0</td>
</tr>
<tr>
<td>Number of Repeat Violations (1-57 R):</td>
<td>0</td>
</tr>
<tr>
<td>Facility Grade:</td>
<td>N/A</td>
</tr>
<tr>
<td>Stop Sale:</td>
<td>No</td>
</tr>
<tr>
<td>Begin Time:</td>
<td>10:20 AM</td>
</tr>
<tr>
<td>End Time:</td>
<td>10:45 AM</td>
</tr>
</tbody>
</table>

**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
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN 15. Food separated & protected; Single-use gloves
- IN 16. Food-contact surfaces; cleaned & sanitized
- IN 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
- IN 24. Time as PHC; procedures & records

**Consumer Advisory**

- NA 25. Advisory for raw/undercooked food

**Highly Susceptible Populations**

- NA 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:**  
Form Number: DH 4023 03/18 16-48-01210 La Villa Middle #267
Inspection Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Latayna Marion  FM 7/19
Date: 3/8/2019

**Good Retail Practices**

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

### General Comments

#33 Corrected Both milk boxes now at 38 degrees
#22 Milk now at 41 degrees
Continue to monitor boxes and milk temperature and ensure proper temperatures

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

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

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