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: Latonya Marion          Phone: 904-633-9274
PIC Email: Latonya.Marion@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 4/9/2019
Correct By: Next Inspection
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: 09:39 AM
End Time: 10:14 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
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
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: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: Latonya Marion
Date: 4/9/2019

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

UTENSILS, EQUIPMENT AND VENDING
  IN  43. In-use utensils: properly stored
  IN  44. Equipment & linens: stored, dried, & handled
  IN  45. Single-use/single-service articles: stored & used

UTENSILS, EQUIPMENT AND VENDING
  IN  46. Slash resistant/cloth gloves used properly

PHYSICAL FACILITIES
  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
  OUT 55. Facilities installed, maintained, & clean
  IN  56. Ventilation & lighting
  IN  57. Permit; Fees; Application; Plans

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

Violation #55. Facilities installed, maintained, & clean
Clean the ceiling vents including the manager office.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments

Observed test strips, training log, food dated and labeled, vomitus and diarrheal policy.
Chicken 176F, Freezer 0F, 36F cooler, 40 cooler, milk box 40F.

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