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

Purpose: Routine
Inspection Date: 2/7/2019
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

RESULT: Satisfactory

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
  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
  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

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.
Inspection Conducted By: Fredrick Polite  (4212)
Inspector Contact Number: Work: (904) 253-1280 ex. 2570
Print Client Name: April Westkerr
Date: 2/7/2019

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.

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
- IN 34. Plant food properly cooked for hot holding
- IN 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

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

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

Violations Comments
Violation #55. Facilities installed, maintained, & clean
The rear exit is difficult to open in the kitchen.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.

General Comments
Chicken 141F &145F, pork145F, pizza 141F. New clean-up policies for vomiting and diarrheal, posted. Observed test strips, staff log, food items labeled and dated. Cooler 39F,34F, 35F, milk box 39F, Freezer 0F.

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