Facility Information

- Permit Number: 16-48-00333
- Name of Facility: Lake Lucina Elementary #85
- Address: 6527 Merrill Road
- City, Zip: Jacksonville 32277
- Type: School (9 months or less)
- Owner: Duval County School Board
- Person In Charge: Yubisleys Santana
- Phone: (904) 745-4915
- PIC Email: ysantana@compass-usa.com

Inspection Information

- Inspection Date: 12/6/2019
- Correct By: None
- Re-Inspection Date: None
- Start Time: 12:20 PM
- End Time: 12:55 PM

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
- NO 9. No bare hand contact with RTE food

**APPROVED SOURCE**
- IN 10. Handwashing sinks, accessible & supplies approved
- IN 11. Food obtained from approved source
- IN 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
- IN 17. Proper disposal of unsafe food
- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- NO 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
**Good Retail Practices**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>39. No Contamination</td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td>40. Food properly labeled; original container</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>41. Wiping cloths: properly used &amp; stored</td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
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</tr>
</tbody>
</table>

<table>
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<tr>
<th>Proper Use of Utensils</th>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>43. In-use utensils: properly stored</td>
<td>43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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</tr>
</tbody>
</table>

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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**

hand sink water temp 110o f.
walk-in cooler 340 f.
walk-in freezer 140 f.
sanitizer tank empty
FSMC yubisleys santana prometeric exp. 10/19/23

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

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Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Yubisleys Santana
Date: 12/6/2019

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Inspector Signature:  
Client Signature:

Form Number: DH 4023 03/18  16-48-00333  Lake Lucina Elementary #85