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: yubisleys.santana@comapss-usa.com

Inspection Information

- Purpose: Routine
- Inspection Date: 1/21/2020
- Correct By: Next Inspection
- Re-Inspection Date: None
- Number of Risk Factors (Items 1-29): 1
- Number of Repeat Violations (1-57 R): 0
- Facility Grade: N/A
- Stop Sale: No
- Begin Time: 09:15 AM
- End Time: 09:45 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
  - NO 9. No bare hand contact with RTE food

- APPROVED SOURCE
  - 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
  - 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
    - OUT 21. Hot holding temperatures
  - 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
    - 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

Inspector Signature: 
Client Signature: 

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

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces clean</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
</tr>
<tr>
<td>NO 39. No Contamination (preparation, storage, display)</td>
<td></td>
</tr>
<tr>
<td>OUT 40. Personal cleanliness (COS)</td>
<td></td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td></td>
</tr>
<tr>
<td>NO 42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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 #22. Cold holding temperatures
one reach in noted at 42°F; conversations with the manager indicate ongoing problems with maintainance on that unit.
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 #40. Personal cleanliness
One staff member noted with knit hat in food prep. area. Staff should wear only authorized chief's ware or hair nets while performing food prep.
CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

General Comments

hand sink water temp 107o f.
walk-in cooler 34o f.
walk-in freezer 8o f.
sanitizer tank empty
FSMC yubisleys santana prometric exp. 10/19/23
no food on serving line to temp, hot box at 200o f.

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

Inspector Signature:  

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

Client Signature:  

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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: 1/21/2020