Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00549</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Lake Shore Middle #69</td>
</tr>
<tr>
<td>Address:</td>
<td>2519 Bayview Road</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32210</td>
</tr>
</tbody>
</table>

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Shawnte Hilliard
Phone: 904-381-7440
PIC Email: shawnte.hilliard@compass-usa.com

Purpose: Routine
Inspection Date: 10/29/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Foodborne Illness Risk Factors And Public Health Interventions

**SUPERVISION**
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**
8. Hands clean & properly washed
9. No bare hand contact with RTE food

**APPROVED SOURCE**
10. Handwashing sinks, accessible & supplies
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**
15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
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

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

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00549  Lake Shore Middle #69

1 of 4
Violation #10. Handwashing sinks, accessible & supplies
One hand sink in kitchen has no soap
CODE REFERENCE: 64E-11.003(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage, and conveniently located.

Violation #39. No Contamination (preparation, storage, display) (R)
Ceiling tiles closest to locker room (801D) in prep area need to be cleaned or replaced. Light fixture and ceiling tile above last prep table have dust buildup and need to be cleaned or replaced.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #47. Food & non-food contact surfaces
One hand sink constantly runs; will not turn off.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

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
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
OUT 39. No Contamination (preparation, storage, display) (R)
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
OUT 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
IN 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 #10. Handwashing sinks, accessible & supplies
One hand sink in kitchen has no soap
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage, and conveniently located.

Violation #39. No Contamination (preparation, storage, display)
Ceiling tiles closest to locker room (801D) in prep area need to be cleaned or replaced. Light fixture and ceiling tile above last prep table have dust buildup and need to be cleaned or replaced.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #47. Food & non-food contact surfaces
One hand sink constantly runs; will not turn off.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Observed staff serving lunch and ware washing. Observed pizza cooking at 475 F, tater tots and biscuits cooking at 500 F.

Current permit and last inspection are on display. Vomitting and diarrheal incidence response procedure is posted.

Certified Food Safety Managers are Tiffany Alberta: Cert # 1999284; expiration date: 4/17/23 and Shawnte Hilliard: Cert # 1990306; Expiration date: 2/19/23- both from Prometric.

Observations while on-site:
Handsink: 129 F
Walk in cooler is 38 F; juice inside: 36 F
All TCS foods in freezer are frozen solid
All foods are date marked.
Reach in coolers are 41 F and 37 F; prepared salad inside: 38 F; yogurt parfait inside: 39 F
Milk coolers are 40 F, 41 F, 33 F and 34 F; milk inside: 39 F, 36 F, 37 F, 35 F.
Hot boxes: 150 F and 180 F; chicken, tater tots and biscuits inside.
Hood system was very clean
Quaternary ammonium sanitizer for 3 compartment sink and test strips showed 200ppm
No pests observed at time of inspection.
Fire extinguisher was retagged October 2019.

Serving Line 1:
Green Beans: 138 F
Mac-n-Cheese: 159 F
Popcorn Chicken: 140 F
Chicken patty Sandwich: 138 F
Tater Tots: 139 F
Pepperoni pizza: 154 F
Cheese pizza: 142 F
mandarin orange slices: 39 F
strawberry cup: 40 F
Broccoli: 40 F
Cucumbers: 39 F
Whole plums: served in individual trays
Yogurt Parfait: 40 F

Serving Line 2:
Green Beans: 143 F
Mac-n-Cheese: 162 F
Popcorn Chicken: 141 F
Chicken patty Sandwich: 140 F
Tater Tots: 139 F
Pepperoni pizza: 152 F
Cheese pizza: 139 F
mandarin orange slices: 40 F
strawberry cup: 38 F
Broccoli: 41 F
Cucumbers: 40 F
Whole plums: served in individual trays
Yogurt Parfait: 40 F

Serving Line 3:
Green Beans: 140 F
Mac-n-Cheese: 155 F
Popcorn Chicken: 143 F
Chicken patty Sandwich: 139 F
Tater Tots: 141 F
Pepperoni pizza: 150 F
Cheese pizza: 144 F
mandarin orange slices: 40 F
strawberry cup: 39 F
Broccoli: 41 F
Cucumbers: 40 F
Whole plums: served in individual trays
Yogurt Parfait: 39 F

Serving Line 4:
Green Beans: 143 F
Mac-n-Cheese: 158 F
Popcorn Chicken: 138 F
Chicken patty Sandwich: 137 F
Tater Tots: 141 F
Pepperoni pizza: 158 F
Cheese pizza: 147 F

Inspector Signature:  

Client Signature:  

Form Number: DH 4023   03/18               16-48-00549    Lake Shore Middle #69
<table>
<thead>
<tr>
<th>Food Item</th>
<th>Temperature</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>mandarin orange slices</td>
<td>38 F</td>
<td></td>
</tr>
<tr>
<td>strawberry cup</td>
<td>39 F</td>
<td></td>
</tr>
<tr>
<td>Broccoli</td>
<td>40 F</td>
<td></td>
</tr>
<tr>
<td>Cucumbers</td>
<td>39 F</td>
<td></td>
</tr>
<tr>
<td>Whole plums</td>
<td></td>
<td>served in individual trays</td>
</tr>
<tr>
<td>Yogurt Parfait</td>
<td>39 F</td>
<td></td>
</tr>
</tbody>
</table>

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

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Shawnte Hilliard
Date: 10/29/2019