Facility Information

Permit Number: 16-48-00549
Name of Facility: Lake Shore Middle #69
Address: 2519 Bayview Road
City, Zip: Jacksonville 32210
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tiffany Alberta       Phone: 904-381-7440
PIC Email: tiffany.alberta@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 8/13/2019
Correct By: Next Inspection
Re-Inspection Date: None

| Number of Risk Factors (Items 1-29): 0 | Begin Time: 09:25 AM |
| Number of Repeat Violations (1-57 R): 1 | End Time: 11:05 AM |
| FacilityGrade: N/A | StopSale: No |

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**
- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 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
- IN 26. Pasteurized foods used; No prohibited foods

**HIGHLY SUSCEPTIBLE POPULATIONS**
- 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

Inspector Signature: 

Client Signature: 

Form Number: DH 4023  03/18  16-48-00549  Lake Shore Middle #69
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 #49. Non-food contact surfaces clean

Remove build-up of ice on walk-in freezer ground and on fan.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #51. Plumbing installed; proper backflow devices

Mop sink is not operational. Staff stated they use the faucet outside to fill up mop bucket.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #53. Toilet facilities: supplied, & cleaned

One restroom is being used for both men and women needs a lid for the trash can.

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #54. Garbage & refuse disposal

One dumpster is rusted out at the bottom which can attract pests due to trash not being completely contained.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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.
General Comments

Observed staff transitioning from breakfast to lunch (cleaning from breakfast and prepping for lunch).

Current permit and last inspection are on display. Vomiting 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: 128 F
Chicken Taco in walk in cooler is 38 F
All TCS foods in freezer are frozen solid
Prepared salad in walk in cooler is date marked.
Reach in cooler is 38 F.
Yogurt in reach in cooler is 39 F.
Milk cooler is 41 F.
Milk in Milk Cooler is 40 F.
Tater Tots for hot holding were 140 F
Hood system was very clean
Quaternary ammonium sanitizer for 3 compartment sink and test strips showed 200ppm
No pests observed at time of inspection.

Reminder: Fire extinguisher is due to be checked/re-tagged by September 2019.

Email Address(es): tiffany.alberta@compass-usa.com;

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Tiffay Alberta
Date: 8/13/2019