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: Shawnte Hilliard  Phone: 904-381-7440
PIC Email: shawnte.hilliard@compass-usa.com

RESULT: Satisfactory

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION
IN1. Demonstration of Knowledge/Training
IN2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
IN3. Knowledge, responsibilities and reporting
IN4. Proper use of restriction and exclusion
IN5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
IN6. Proper eating, tasting, drinking, or tobacco use
IN7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
IN8. Hands clean & properly washed
IN9. No bare hand contact with RTE food
IN10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
IN11. Food obtained from approved source
IN12. Food received at proper temperature
IN13. Food in good condition, safe, & unadulterated
IN14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION
IN15. Food separated & protected; Single-use gloves
IN16. Food-contact surfaces; cleaned & sanitized
IN17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY
IN18. Cooking time & temperatures
IN19. Reheating procedures for hot holding
IN20. Cooling time and temperature
IN21. Hot holding temperatures
IN22. Cold holding temperatures
IN23. Date marking and disposition
IN24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS
IN26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES
NA27. Food additives: approved & properly used
IN28. Toxic substances identified, stored, & used

APPROVED PROCEDURES
NA29. Variance/specialized process/HACCP
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.

General Comments

Observed staff serving lunch and ware washing.

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: 118 F
Walk in cooler is 36 F; milk inside: 37 F
All TCS foods in walk in and reach in freezers are frozen solid
All foods are date marked.
Reach in coolers are 40 F and 38 F; peaches inside: 38 F
Milk coolers are 38 F, 40 F, 36 F and 39 F; milk inside: 39 F, 37 F, 37 F, 38 F.
Hot boxes: 170 F and 180 F; chicken patties, chicken ranch, ground turkey (for nachos) inside.

Hood system was very clean

Quaternary ammonium sanitizer for 3 compartment sink and test strips showed 200 ppm

No pests observed at time of inspection.

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.

Form Number: DH 4023 03/18  16-48-00549  Lake Shore Middle #69
### Serving Line 1:
- Peas and carrots: 148 F
- Chicken patties (for sandwiches): 140 F
- Hamburger: 141 F
- Pizza: 152 F
- Fries: 146 F
- Ground Turkey (nachos): 154 F
- Chicken Ranch (nachos): 152 F
- Pasta alfredo: 145 F
- Peaches: 38 F
- Broccoli (raw): 41 F
- Cucumbers: 40 F
- Whole pears: served in individual trays
- Yogurt Parfait: 39 F

### Serving Line 2:
- Peas and carrots: 143 F
- Chicken patties (for sandwiches): 147 F
- Hamburger: 140 F
- Pizza: 148 F
- Fries: 139 F
- Ground Turkey (nachos): 151 F
- Chicken Ranch (nachos): 157 F
- Pasta alfredo: 146 F
- Peaches: 40 F
- Broccoli (raw): 40 F
- Cucumbers: 39 F
- Whole pears: served in individual trays
- Yogurt Parfait: 38 F

### Serving Line 3:
- Peas and carrots: 152 F
- Chicken patties (for sandwiches): 149 F
- Hamburger: 139 F
- Pizza: 147 F
- Fries: 140 F
- Ground Turkey (nachos): 141 F
- Chicken Ranch (nachos): 143 F
- Pasta alfredo: 139 F
- Peaches: 38 F
- Broccoli (raw): 41 F
- Cucumbers: 41 F
- Whole pears: served in individual trays
- Yogurt Parfait: 39 F

### Serving Line 4:
- Peas and carrots: 156 F
- Chicken patties (for sandwiches): 141 F
- Hamburger: 145 F
- Pizza: 151 F
- Fries: 139 F
- Ground Turkey (nachos): 155 F
- Chicken Ranch (nachos): 160 F
- Pasta alfredo: 142 F
- Peaches: 39 F
- Broccoli (raw): 41 F
- Cucumbers: 40 F
- Whole pears: served in individual trays
- Yogurt Parfait: 38 F
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: 1/24/2020