Facility Information

Permit Number: 16-48-01061
Name of Facility: Twin Lakes Academy Elementary School #251
Address: 8000 Point Meadows Drive
City, Zip: Jacksonville 32256

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Phylicia Green FM Prometric 2021
Phone: 904-538-0248
PIC Email: Phylicia.Green@compass-usa.com

Inspection Information

Purpose: Routine
Inspection Date: 11/8/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0

Facility Grade: N/A
Stop Sale: No

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

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

PROTECTION FROM CONTAMINATION
IN 14. Shellstock tags & parasite destruction
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

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
### Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Compliance</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAFE FOOD AND WATER</strong></td>
<td>30. Pasteurized eggs used where required</td>
<td>NA</td>
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<td></td>
<td>32. Variance obtained for special processing</td>
<td>NA</td>
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<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td>33. Proper cooling methods; adequate equipment</td>
<td>IN</td>
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<td></td>
<td>34. Plant food properly cooked for hot holding</td>
<td>OUT</td>
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<td></td>
<td>35. Approved thawing methods</td>
<td>IN</td>
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<td>36. Thermometers provided &amp; accurate</td>
<td>IN</td>
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<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td>37. Food properly labeled; original container</td>
<td>IN</td>
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<tr>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>IN</td>
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<td></td>
<td>39. No Contamination (preparation, storage, display)</td>
<td>OUT</td>
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<tr>
<td><strong>PROPER USE OF UTENSILS</strong></td>
<td>40. Personal cleanliness</td>
<td>IN</td>
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<td>41. Wiping cloths: properly used &amp; stored</td>
<td>IN</td>
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<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
<td>43. In-use utensils: properly stored</td>
<td>IN</td>
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<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td>45. Single-use/single-service articles: stored &amp; used</td>
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<td></td>
<td>46. Slash resistant/cloth gloves used properly</td>
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<tr>
<td><strong>PHYSICAL FACILITIES</strong></td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
<td>IN</td>
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<td>51. Plumbing installed; proper backflow devices</td>
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<td>52. Sewage &amp; waste water properly disposed</td>
<td>IN</td>
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<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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<td>54. Garbage &amp; refuse disposal</td>
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<td>55. Facilities installed, maintained, &amp; clean</td>
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<td>56. Ventilation &amp; lighting</td>
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<td>57. Permit; Fees; Application; Plans</td>
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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

**Violation #40. Personal cleanliness**
Male employees with facial hair (Beard) need beard restraint

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.

**Violation #49. Non-food contact surfaces clean**
The mop sink needed cleaning

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.
General Comments

Permits and Log Observations:
- Current permit on display
- Observed written FDOH required policies and procedures posted on facility walls

Lunch was ending at time of inspection

Kitchen/Staff Observations:
- All hand sinks have hot & cold water, soap, and paper towels
- Hand washing signs observed
- Staff restroom is appropriately stocked
- All foods dated and labeled
- All spray bottles and containers are labeled
- Quaternary ammonium sanitizer and test strips observed; three compartment sink: 200 ppm;
- Mop sink has hot & cold water
- No pests observed at time of inspection

Temperatures/Measurements:
- Hot boxes: 170 F; empty
- Walk-in Cooler: 36 F
- Walk-in Freezer: 8 F; all TCS foods appear frozen
- Reach in refrigerators: 40 F
- Milk boxes: 35 and 53 F boxes were empty (Check milk box)
- Pizza 172, 169 F

General Comments:
- Phylicia Green-FSMC-Prometric-Exp. 11-23-2021

Correct violations by next inspection

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