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
- Phone: 904-538-0248
- PIC Email:

RESULT: Satisfactory

Inspector Information

- Purpose: Routine
- Inspection Date: 7/8/2019
- 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
- Begin Time: 10:05 AM
- End Time: 11:00 AM

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
  - 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
  - NO 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

Inspector Signature: Will DeLan
Client Signature: P

Form Number: DH 4023   03/18
16-48-01061   Twin Lakes Academy Elementary School #251

1 of 3
**Good Retail Practices**

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>OUT 47. Food &amp; non-food contact surfaces</td>
<td>IN 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>OUT 49. Non-food contact surfaces clean</td>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td></td>
<td>IN 54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
<td></td>
<td>IN 55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td></td>
<td>OUT 56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
<td>IN 57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 42. Washing fruits &amp; vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
<td></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 #47. Food & non-food contact surfaces
Replace door liner for walk-in cooler and screw threshold plate back into secure position to prevent tripping hazards.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean
1. Remove buildup of dust on top of prep table adjacent to three compartment sink. 2. Remove residue from ceiling of walk-in cooler to remove sanitary nuisances. Pointed out to PIC. Previous violations have been resolved.
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 #56. Ventilation & lighting
Replace light bulbs in walk-in freezer to prevent safety hazards.
CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

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: 400 ppm; sanitizer buckets: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean, and lids observed closed; observed new dumpster

Observed staff defrosting juice boxes and prepping turkey and cheese sandwiches

Temperatures/Measurements:
Hand sink: 105 F
Hot boxes: 220 F; empty
Walk-in Cooler: 32 F; yogurt inside: 36 F
Walk-in Freezer: 0 F; all TCS foods appear frozen
Reach in refrigerators: 40 F
Milk boxes: 18 F, 40 F; milk inside: 40 F

Serving line 1
100% pineapple juice: 34 F

General Comments:
Phyllicia Green-FSMC-Prometric-Exp. 11-23-2021
Correct violations by next inspection

Email Address(es): Phyllicia.Green@compass-usa.com;