Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 16-48-00549</th>
<th>Name of Facility: Lake Shore Middle #69</th>
</tr>
</thead>
<tbody>
<tr>
<td>City, Zip: Jacksonville 32210</td>
<td></td>
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<table>
<thead>
<tr>
<th>Owner: Duval County School Board</th>
</tr>
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<tbody>
<tr>
<td>Person In Charge: Shawnte Hilliard</td>
</tr>
<tr>
<td>Phone: 904-381-7440</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Purpose: Routine</th>
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</thead>
<tbody>
<tr>
<td>Inspection Date: 3/7/2019</td>
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<tr>
<td>Correct By: Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date: None</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Number of Risk Factors (Items 1-29): 0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of Repeat Violations (1-57 R): 0</td>
</tr>
<tr>
<td>Facility Grade: N/A</td>
</tr>
<tr>
<td>StopSale: No</td>
</tr>
<tr>
<td>Begin Time: 10:30 AM</td>
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<tr>
<td>End Time: 12:20 PM</td>
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</tbody>
</table>

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

**TIME/TEMPERATURE CONTROL FOR SAFETY**
- IN 17. Proper disposal of unsafe food
- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 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

Inspector Signature: [Signature]

Client Signature: [Signature]

Form Number: DH 4023 03/18 16-48-00549 Lake Shore Middle #69
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
- IN 34. Plant food properly cooked for hot holding
- NO 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
- IN 39. No Contamination (preparation, storage, display)
- 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
- 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

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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 #47. Food & non-food contact surfaces
1. Last serving line- the electronic wells died during the inspection. PIC called in the work order to fix the serving line. All food on the serving line was moved into the food warmer. Small amounts of food were pulled out and placed on serving line to serve lunch. In to between serving serving sessions food was moved back into the food warmer (150°F). At the very end of the inspection the serving wells came back on- equipment may have a shortage issue.
2. Last hand sink may have a leak from the facet.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

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

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

2 of 3
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:
Upon arrival observed staff cooking chicken nuggets, pizzas, and tater tots. Staff was placing food onto serving lines and preparing to serve lunch
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sink: 400 ppm
Mop sink has hot & cold water
No pests observed at time of inspection
Dumpster area is clean and lids observed closed

Temperatures/Measurements:
Hand sink: 114 F
Hot boxes: 150 F, 147 F; both hot holding tater tots and chicken nuggets
Walk-in Cooler: 40 F; milk inside: 40 F
Walk-in Freezer: 0 F; all TCS foods appear frozen
Reach in refrigerators: 37 F, 40 F; milk inside: 39 F
Milk boxes: 24 F, 32 F, 32 F, 40 F; milks inside: 38 F, 39 F, 38 F, 40 F

General Comments:
Facility has had the ceiling over serving line 1 cleaned and the floor repaired inside the separate serving room since last inspection

Shawnte Hilliard-FSMC-Prometric-Exp. 2-19-2023
Correct violations by next inspection

Email Address(es): Shawnte.Hilliard@compass-usa.com

Inspection Conducted By: William Devlin (49176)
Inspector Contact Number: Work: (904) 253-2431 ex.
Print Client Name:
Date: 3/7/2019

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