Facility Information

Permit Number: 16-48-01063
Name of Facility: Twin Lakes Academy Middle School #253
Address: 8050 Point Meadows Drive
City, Zip: Jacksonville 32256

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Marijuana Brown FM 7/2019 Prometric
PIC Email: Marijuana.Brown@compass-usa.com

Purpose: Routine
Inspection Date: 2/7/2019
Correct By: by 8:00 AM
Re-Inspection Date: 2/11/2019
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No
Begin Time: 10:45 AM
End Time: 12:45 PM

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
IN 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
IN 18. Cooking time & temperatures
NO 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
NA 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

RESULT: Unsatisfactory

Inspector Signature:  
Client Signature:

Form Number: DH 4023 03/18  16-48-01063 Twin Lakes Academy Middle School #253

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STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT

Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>FOOD IDENTIFICATION</td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 37. Food properly labeled; original container</td>
</tr>
<tr>
<td>IN 34. Plant food properly cooked for hot holding</td>
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</tr>
<tr>
<td>NO 35. Approved thawing methods</td>
<td></td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td></td>
</tr>
<tr>
<td>PHYSICAL FACILITIES</td>
<td>PREVENTION OF FOOD CONTAMINATION</td>
</tr>
<tr>
<td>OUT 50. Hot &amp; cold water available; adequate pressure</td>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>IN 51. Plumbing installed; proper backflow devices</td>
<td>IN 39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
<td>IN 41. Wiping cloths: properly used &amp; stored</td>
</tr>
<tr>
<td>IN 53. Toilet facilities: supplied, &amp; cleaned</td>
<td>IN 42. Washing fruits &amp; vegetables</td>
</tr>
<tr>
<td>IN 54. Garbage &amp; refuse disposal</td>
<td></td>
</tr>
<tr>
<td>OUT 55. Facilities installed, maintained, &amp; clean (R)</td>
<td></td>
</tr>
<tr>
<td>IN 56. Ventilation &amp; lighting</td>
<td></td>
</tr>
<tr>
<td>IN 57. Permit; Fees; Application; Plans</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 #50. Hot & cold water available; adequate pressure
The water heater is down, employees boiling water for dishwashing
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #55. Facilities installed, maintained, & clean
A good portion of the tile floor and baseboards in the walk in are missing. This item has been noted on several previous inspections dating back to April of 2017.
Also there is a loose or broken pipe at the rear of the dishwasher that is dripping water onto the floor resulting in a puddle near the ice machine.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.

General Comments

Unsatisfactory due to water heater issue, received information that issue should be resolved by Monday 2/11. Please let me know if the issue is not resolved by that time.

Walk in cooler 35 degrees, Produce reach in 39 degrees, Line reach in coolers at 38 and 39, Milk boxes at 40 and 41, Observed shredded pork cooked to 166 degrees, observed pork on line at 165 and 162, chicken patties on line at 135 and 137, Peppers and onions on line at 140 degrees
There were no violation issues noted with personal items (Noted on previous inspection)

Email Address(es): Marijuana.brown@compass-usa.com

Inspection Signature:  
Client Signature:  

Form Number: DH 4023 03/18 16-48-01063 Twin Lakes Academy Middle School #253  
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STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Inspection Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Marijuana Brown FM 7/2019 Prometric
Date: 2/7/2019

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

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