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

Purpose: Reinspection
Inspection Date: 2/19/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Inspectors:
Client Signature:

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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

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

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used: No prohibited foods
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

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

FOOD IDENTIFICATION
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

PREVENTION OF FOOD CONTAMINATION
- IN 37. Food properly labeled; original container

PROPER USE OF UTENSILS
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

UTENSILS, EQUIPMENT AND VENDING
- 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
- IN 47. Food & non-food contact surfaces clean
- 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

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.

Violations Comments

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.

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

# 50 The hot water has been restored. Also noted that #55 has been partially corrected regarding the leak from the ice machine. The cooler floor has not been repaired.

Note: re-inspection was rescheduled due to repairs were incomplete and no school on 2/15 and 2/18

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Inspector Conducted By: Henry Klesh (81447)
Inspector Contact Number: Work: (904) 253-1285 ex. 2025
Print Client Name: Marijuana Brown FM 7/2019 Prometric
Date: 2/19/2019

Client Signature:

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