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  
Phone: 904-538-0248
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 5/21/2019
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: 12:05 PM
End Time: 01:10 PM

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

Violation #54. Garbage & refuse disposal
Replace middle dumpster-has rusted out on left side and in rear. Replace to make container leak-proof and to prevent pests from harboring.
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #55. Facilities installed, maintained, & clean
1. Replace floor tiles for walk-in cooler and one cracked floor tile in the walk-in freezer. 2. Secure loose floor tiles in front of staff restroom 304E (four adjacent to the left wall).
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.
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 restrooms are 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
Mop sink has hot & cold water
No pests observed at time of inspection
Observed staff ware-washing; mopping floor and cleaning kitchen

Temperatures/Measurements:
Hand sink: 110 F
Hot boxes: 153 F, 190 F; hot holding chicken nuggets and pepperoni pizza
Walk-in Cooler: 40 F; milk inside: 40 F
Walk-in Freezer: 0 F; all TCS foods appear frozen
Reach in refrigerators: 35 F, 36 F
Milk boxes: 32 F, 30 F; milk inside: 36 F, 40 F

General Comments:
Marijuana Brown-FSMC-Prometric-Exp. 7-14-19
Note: PIC is scheduled to renew Food Manager Certification on 6-3-19
Correct violations by next inspection

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