Facility Information

Permit Number: 16-48-1121180
Name of Facility: Atlantic Coast High School #268
Address: 9735 R G Skinner Parkway
City, Zip: Jacksonville 32256
Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Tonya Freeman Phone: (904) 732-5117
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 1/30/2020
Correct By: Next Inspection
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:15 AM
End Time: 12:00 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
OUT 8. Hands clean & properly washed (COS)
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
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:  
Client Signature:  

Form Number: DH 4023  03/18  16-48-1121180  Atlantic Coast High School #268
Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 32. Variance obtained for special processing

UTENSILS, EQUIPMENT AND VENDING
- 48. Ware washing: installed, maintained, & used; test strips

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

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.

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

CODE REFERENCE: 64E-11.003. Employee's use of utensils must be properly stored.

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 #8. Hands clean & properly washed
Hand sink water temp at 84o f. when initially measured. violation corrected while on site.
CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

Violation #50. Hot & cold water available; adequate pressure
Water temp at 3 compartment sink at 104o f., should be no less than 110o f..
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.

General Comments

hand sink water temp 100o f.
walk in cooler 36o f.
walk in freezer 6o f.
sanitizer tank 100 PPM
FSMC: Tonya Freeman Prometric exp. 02/15/24
Serving Line: Teraki Chicken 160o f., beans 140o f., chicken patty 160o f. chorizo 165o f.

Email Address(es): tonya.freeman@compass-usa.com

Inspection Conducted By: Wayne Hartford (4092)
Inspector Contact Number: Work: (904) 253-1280 ex. 2566
Print Client Name: Tonya Freeman
Date: 1/30/2020

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

Form Number: DH 4023 03/18 16-48-1121180 Atlantic Coast High School #268