**Facility Information**

- **Permit Number:** 16-48-00613
- **Name of Facility:** Frank H Peterson Academies #280
- **Address:** 7450 Wilson Boulevard
- **City, Zip:** Jacksonville 32210
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Tekeasha Ellington
- **Phone:** 904-573-1160
- **PIC Email:** tekeasha.ellington@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 12/4/2019
- **Correct By:** None
- **Re-Inspection Date:** None
- **Begin Time:** 01:45 PM
- **End Time:** 02:40 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
- 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
- NO 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

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**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
## 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
- NO 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

**UTENSILS, EQUIPMENT AND VENDING**
- IN 46. Slash resistant/cloth gloves used properly

**PHYSICAL FACILITIES**
- IN 47. Food & non-food contact surfaces clean
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean
- 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

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

**No Violation Comments Available**
General Comments

Current permit on display
Certified Food Manager: Takeasha Ellington; Cert # 2024996; expiration date: 10/19/23 (Prometric).
Observed up to date temperature

Kitchen/Staff Observations:
- All hand sinks have soap and paper towels
- Hand washing signs observed
- Staff restrooms are stocked with soap and paper towels
- All foods dated and labeled
- Quaternary ammonium sanitizer and test strips observed; 200 ppm; sanitizer buckets: 200 ppm

Observed kitchen staff storing food for hot holding and cold holding. Staff was serving last few students in last lunch.

Temperatures/Measurements:
- Hand sink: 117°F
- Hot boxes: 180°F, 175°F; Chicken Sandwich: 148 F; Popcorn Chicken: 143 F; tater tots: 140°F; biscuits: 140 F; chicken ranch sandwiches: 149 F; rice: 151 F; sweet and sour chicken: 142 F.
- Walk-in Cooler: 36°F; milk inside: 36°F; cheese inside: 38°F
- Reach in refrigerators: 35°F, 37°F; beans inside: 36°F; milk inside: 37°F; yogurt parfait inside: 38°F; side salad: 39°F.
- Serving lines: Pizza: 146°F; 144°F; popcorn chicken: 142°F
- Whole oranges

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