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

Purpose: Routine
Inspection Date: 8/16/2019
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: 10:55 AM
End Time: 12:15 PM

RESULT: Satisfactory

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
IN 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

Inspection Signature:
Client Signature:

Form Number: DH 4023 03/18 16-48-00613 Frank H Peterson Academies #280
### Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
<th>PHYSICAL FACILITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN 30. Pasteurized eggs used where required</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
<td>IN 50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
<td>OUT 51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>IN 32. Variance obtained for special processing</td>
<td>IN 49. Non-food contact surfaces clean</td>
<td>IN 52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td><strong>FOOD TEMPERATURE CONTROL</strong></td>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td><strong>IN 53. Toilet facilities: supplied, &amp; cleaned</strong></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td><strong>IN 38. Insects, rodents, &amp; animals not present</strong></td>
<td><strong>IN 54. Garbage &amp; refuse disposal</strong></td>
</tr>
<tr>
<td><strong>IN 34. Plant food properly cooked for hot holding</strong></td>
<td><strong>IN 39. No Contamination (preparation, storage, display)</strong></td>
<td><strong>IN 55. Facilities installed, maintained, &amp; clean</strong></td>
</tr>
<tr>
<td><strong>IN 35. Approved thawing methods</strong></td>
<td><strong>IN 40. Personal cleanliness</strong></td>
<td><strong>IN 56. Ventilation &amp; lighting</strong></td>
</tr>
<tr>
<td><strong>IN 36. Thermometers provided &amp; accurate</strong></td>
<td><strong>IN 41. Wiping cloths: properly used &amp; stored</strong></td>
<td><strong>IN 57. Permit; Fees; Application; Plans</strong></td>
</tr>
<tr>
<td><strong>FOOD IDENTIFICATION</strong></td>
<td><strong>IN 42. Washing fruits &amp; vegetables</strong></td>
<td><strong>IN 46. Slash resistant/cloth gloves used properly</strong></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td><strong>PREVENTION OF FOOD CONTAMINATION</strong></td>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></td>
</tr>
<tr>
<td><strong>IN 38. Insects, rodents, &amp; animals not present</strong></td>
<td><strong>IN 43. In-use utensils: properly stored</strong></td>
<td><strong>IN 47. Food &amp; non-food contact surfaces</strong></td>
</tr>
<tr>
<td><strong>IN 39. No Contamination (preparation, storage, display)</strong></td>
<td><strong>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</strong></td>
<td><strong>IN 48. Ware washing: installed, maintained, &amp; used; test strips</strong></td>
</tr>
<tr>
<td><strong>IN 40. Personal cleanliness</strong></td>
<td><strong>IN 45. Single-use/single-service articles: stored &amp; used</strong></td>
<td><strong>IN 49. Non-food contact surfaces clean</strong></td>
</tr>
<tr>
<td><strong>IN 41. Wiping cloths: properly used &amp; stored</strong></td>
<td><strong>PROPER USE OF UTENSILS</strong></td>
<td><strong>IN 50. Hot &amp; cold water available; adequate pressure</strong></td>
</tr>
<tr>
<td><strong>IN 42. Washing fruits &amp; vegetables</strong></td>
<td><strong>IN 46. Slash resistant/cloth gloves used properly</strong></td>
<td><strong>UTENSILS, EQUIPMENT AND VENDING</strong></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 #51. Plumbing installed; proper backflow devices
Mop buckets are being filled using hose from 3 compartment sink.
Handsink (closest to the exit door) barely runs/water pressure is really low.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.
**General Comments**

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

Observed Employee Health Reporting Requirements and Vomiting/Diarrheal clean up.

Observed up to date temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have soap and paper towels
Hand washing signs observed
Staff restrooms are stocked
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 in preparation for lunch.

Temperatures/Measurements:
Hand sink: 117 F
Hot boxes: 183 F, 176 F; Fries inside: 145 F; Chicken Sandwich: 146 F; Chicken strip: 147 F; Pizza: 143 F (all to be placed on serving line)
Walk-in Cooler: 35 F; milk inside: 37 F; Peaches and cream cup: 38 F; Deli meat=39 F; oatmeal cup: 37 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 36 F, 40 F; Peaches: 34 F; corn and black beans: 35 F; prepared salad: 37 F; cut melon: 38 F; yogurt parfait: 35 F (all to be placed on serving line)
Milk boxes: 36 F, 40 F, 39 F; milk inside: 37 F, 39 F
Tongs for whole apples and peaches on serving line.

Email Address(es): Tekeasha.Ellington@compass-usa.com

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**Inspection Conducted By:** Mari Richardson  (68816)
**Inspector Contact Number:** Work: (904) 253-2025 ex.
**Print Client Name:** Tekeasha Ellington
**Date:** 8/16/2019

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**Inspector Signature:**

**Client Signature:**

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