Inspection 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: 2/5/2020
Correct By: None
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: 11:20 AM
End Time: 12:25 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

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
  NA  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

IN  46. Slash resistant/cloth gloves used properly

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

Inspector Signature: 
Client Signature:

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

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General Comments

Current permit on display
Certified Food Manager: Takeashaq Ellington; Cert # 2024996; expiration date: 10/19/23 (Prometric).
Observed Employee Health Reporting Requirements and Vomitting/Diahreal clean up.

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 lunch and cooking. Fresh fries cooking in oven @350 F.

Temperatures/Measurements:
Hand sink: 105 F; water pressure is low for 2 of 3 hand sinks.
Hot boxes: 190 F, 175 F; Chicken Sandwich: 149 F; Chicken nuggets: 153 F; cheesy chorizo: 167 F; orange chicken: 162 F.
Walk-in Cooler: 38 F; milk inside: 37 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 36 F, 38 F; mixed fruit inside: 37 F; yogurt parfait inside: 38 F

Serving lines (3 lines):
Pizza:148 F; 154 F; 151 F
chicken nuggets: 145 F; 143 F; 159 F
chicken tenders: 147 F; 150 F; 146 F
orange chicken: 152 F; 149 F; 150 F
chicken sandwiches: 139 F, 140 F, 137 F
french fries: 142 F; 145 F; 156 F
rice: 161 F
beans: 158 F
cheesy chorizo: 154 F
cheesy chicken bake: 158 F
Raw carrots: 38 F
Side salad: 36 F
mixed fruit: 38 F

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