Facility Information

Permit Number: 16-48-00580
Name of Facility: Paxon School For Advanced Studies #75
Address: 3239 Normand E Thagard Boulevard
City, Zip: Jacksonville 32254

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Latasha Green Phone: 904-693-7594

Purpose: Routine
Inspection Date: 10/22/2019
Correct By: by 8:00 AM

Re-Inspection Date: 11/5/2019
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Inspection Information

Begin Time: 12:30 PM
End Time: 01:30 PM

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

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
IN 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

DATE MARKING AND DISPOSAL
IN 23. Date marking and disposition

CONSUMER ADVISORY
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used; No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

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Inspector Signature:  
Client Signature:  

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT
Good Retail Practices

<table>
<thead>
<tr>
<th>Category</th>
<th>IN/OUT</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>30/31/32</td>
<td>30. Pasteurized eggs used where required</td>
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<tr>
<td></td>
<td>32/32/32</td>
<td>31. Water &amp; ice from approved source</td>
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<td>32/32/32</td>
<td>32. Variance obtained for special processing</td>
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<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>33/34/35</td>
<td>33. Proper cooling methods; adequate equipment</td>
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<td>34/35/35</td>
<td>34. Plant food properly cooked for hot holding</td>
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<td>35/35/35</td>
<td>35. Approved thawing methods</td>
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<td>36/36/36</td>
<td>36. Thermometers provided &amp; accurate</td>
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<tr>
<td>FOOD IDENTIFICATION</td>
<td>37/38/39</td>
<td>37. Food properly labeled; original container</td>
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<td>38/39/40</td>
<td>38. Insects, rodents, &amp; animals not present</td>
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<td></td>
<td>39/40/41</td>
<td>39. No Contamination (preparation, storage, display)</td>
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<td>40/41/42</td>
<td>40. Personal cleanliness</td>
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<td></td>
<td>41/42/43</td>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<td>42/43/44</td>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<td>PROPER USE OF UTENSILS</td>
<td>43/44/45</td>
<td>43. In-use utensils: properly stored</td>
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<td>44/45/46</td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<td></td>
<td>45/46/47</td>
<td>45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>46/47/48</td>
<td>46. Slash resistant/cloth gloves used properly</td>
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<td>47/48/49</td>
<td>47. Food &amp; non-food contact surfaces</td>
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<td>48/49/50</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
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<tr>
<td>PHYSICAL FACILITIES</td>
<td>49/50/51</td>
<td>49. Non-food contact surfaces clean</td>
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<tr>
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<td>50/51/52</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
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<td>51/52/53</td>
<td>51. Plumbing installed; proper backflow devices</td>
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<td>52/53/54</td>
<td>52. Sewage &amp; waste water properly disposed</td>
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<td>53/54/55</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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<td>54/55/56</td>
<td>54. Garbage &amp; refuse disposal</td>
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<td></td>
<td>55/56/57</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
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<td>56/57/58</td>
<td>56. Ventilation &amp; lighting</td>
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<td>57/58/59</td>
<td>57. Permit; Fees; Application; Plans</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 #50. Hot & cold water available; adequate pressure
Hot water is not available for any of the hand sinks, prep sink or 3 compartment sink. 3 compartment sink has a heater in it (power soak) so when water is in it the sink heats the water up, but from the faucet the water does not get above 78 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

Inspector Signature: Maria E. Richardson
Client Signature: Rafael Green

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Current permit on display
Latasha Green-Prometric-Cert #: 2055378-Exp date:6/3/24

Observed written FDOH required policies and procedures posted on facility walls

All hand sinks have soap and paper towels; see violation comments
Hand washing signs observed
Staff restrooms are appropriately stocked with tissue, soap and paper towels
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 uses Eco Wash and sanitizer
No pests observed at time of inspection
Dumpster area is clean, lids observed closed and plugs in place

Observed staff cleaning kitchen; prepping for 2nd lunch and serving 2nd lunch.

Temperatures/Measurements:
Hand sinks: 78 F; prep sink 78 F; 3 compartment faucet: 79 F
Hot boxes: 190, 180 F and 150 F; hot holding biscuits, chicken tenders and popcorn chicken
Walk-in Cooler: 36 F; milk inside: 39 F; chickpeas (date marked 10/19): 37 F
Walk-in Freezer: all TCS foods frozen
Reach in refrigerators: 33 F, 37 F, 36F and 1 reach in cooler not working/not on (empty); peaches: 38 F, del meat (turkey): 35 F
Drink coolers: 36 F and 35 F

Tater Tots cooking at 375 F

Serving line 1:
chicken tenders: 146 F
popcorn chicken: 148 F
tater tots: 154 F
cheese pizza: 157 F
pepperoni pizza: 158 F
veggie flatbread: 151 F
Spicy chicken sandwich: 147 F
regular chicken sandwich: 146 F
biscuits: 140 F
whole plums: individually wrapped
fruit cocktail: 39 F
apple sauce: 38 F
cucumber and tomatoes: 38 F

Serving line 2:
chicken tenders: 145 F
popcorn chicken: 143 F
Tater tots: 152 F
cheese pizza: 158 F
pepperoni pizza: 156 F
ground turkey crumble with sauce: 157 F
Rice: 147 F
Black beans: 144 F
chicken teriyaki: 142 F
whole plums: individually wrapped
fruit cocktail: 39 F
apple sauce: 39 F
cucumber and tomatoes: 40 F

Email Address(es): Latasha.Green@compass-usa.com
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: 904-693-7594
Date: 10/22/2019

Inspector Signature:  
Client Signature:  

Form Number: DH 4023  03/18  16-48-00580  Paxon School For Advanced Studies #75

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