STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

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 |
| PIC Email: Latasha.Green@compass-usa.com |

Inspection Information

| Purpose: Reinspection |
| Inspection Date: 11/26/2019 |
| 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: 01:40 PM |
| End Time: 02:00 PM |

Foodborne Illness Risk Factors And Public Health Interventions

- **SUPERVISION**
  - IN: Demonstration of Knowledge/Training
  - IN: Certified Manager/Person in charge present

- **EMPLOYEE HEALTH**
  - IN: Knowledge, responsibilities and reporting
  - IN: Proper use of restriction and exclusion
  - IN: Responding to vomiting & diarrheal events

- **GOOD HYGIENIC PRACTICES**
  - IN: Proper eating, tasting, drinking, or tobacco use
  - IN: No discharge from eyes, nose, and mouth

- **PREVENTING CONTAMINATION BY HANDS**
  - IN: Hands clean & properly washed
  - IN: No bare hand contact with RTE food

- **APPROVED SOURCE**
  - IN: Food obtained from approved source
  - IN: Food received at proper temperature

- **PROTECTION FROM CONTAMINATION**
  - IN: Food separated & protected; Single-use gloves

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - IN: Cooking time & temperatures

- **CONSUMER ADVISORY**
  - IN: Advisory for raw/undercooked food
  - IN: Highly Susceptible Populations

- **ADDITIVES AND TOXIC SUBSTANCES**
  - IN: Food additives: approved & properly used
  - IN: Toxic substances identified, stored, & used

- **APPROVED PROCEDURES**
  - IN: 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
Inspection Conducted By: Mari Richardson  (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: 904-693-7594
Date: 11/26/2019

No Violation Comments Available

Temperature of hand sinks, prep sink and 3 compartment sinks that were marked as a violation in the previous inspection are all at an appropriate temperature now: 139 F, 141 F, 135 F and 130 F

Email Address(es): Latasha.Green@compass-usa.com

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.

Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
31. Water & ice from approved source
32. Variance obtained for special processing

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

FOOD IDENTIFICATION
37. Food properly labeled; original container

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

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

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces clean
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

PHYSICAL FACILITIES
50. Hot & cold water available; adequate pressure
51. Plumbing installed; proper backflow devices
52. Sewage & waste water properly disposed
53. Toilet facilities: supplied, & cleaned
54. Garbage & refuse disposal
55. Facilities installed, maintained, & clean
56. Ventilation & lighting
57. Permit; Fees; Application; Plans

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