Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00580</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Paxon School For Advanced Studies #75</td>
</tr>
<tr>
<td>Address:</td>
<td>3239 Normand E Thagard Boulevard</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Jacksonville 32254</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Latasha Green</td>
</tr>
<tr>
<td>Phone:</td>
<td>904-693-7594</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:latasha.green@compass-usa.com">latasha.green@compass-usa.com</a></td>
</tr>
</tbody>
</table>

Inspection Information

| Purpose: | Routine |
| Inspection Date: | 1/29/2020 |
| 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: | 10:00 AM |
| End Time: | 11:05 AM |

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

- **Approved Source**
  - IN 11. Food obtained from approved source

- **Food in good condition, safe, & unadulterated**
  - NA 13.

- **Protection From Contamination**
  - IN 15. Food separated & protected; Single-use gloves

- **Temperature Control For Safety**
  - IN 18. Cooking time & temperatures

- **Reheating Procedures For Hot Holding**
  - IN 19.

- **Cooling Time and Temperature**
  - IN 20.

- **Hot Holding Temperatures**
  - IN 21.

- **Cold Holding Temperatures**
  - IN 22.

- **Date Marking and Disposition**
  - IN 23.

- **Time as PHC; procedures & records**
  - NA 24.

- **Consumer Advisory**
  - NA 25. Advisory for raw/undercooked food

- **Highly Susceptible Populations**
  - NA 26. Pasteurized foods used; No prohibited foods

- **Additives and Toxic Substances**
  - NA 27. Food additives: approved & properly used

- **Approved Procedures**
  - NA 28. Toxic substances identified, stored, & used

- **Variances/specialized process/HACCP**
  - NA 29.
Good Retail Practices

<table>
<thead>
<tr>
<th>SAFE FOOD AND WATER</th>
<th>UTENSILS, EQUIPMENT AND VENDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>NA 30. Pasteurized eggs used where required</td>
<td>IN 46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>IN 31. Water &amp; ice from approved source</td>
<td></td>
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<tr>
<td>NA 32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td></td>
</tr>
<tr>
<td>IN 33. Proper cooling methods; adequate equipment</td>
<td>IN 47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>NO 34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>IN 35. Approved thawing methods</td>
<td>IN 48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>IN 36. Thermometers provided &amp; accurate</td>
<td>IN 49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td></td>
</tr>
<tr>
<td>IN 37. Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>IN 38. Insects, rodents, &amp; animals not present</td>
<td></td>
</tr>
<tr>
<td>IN 39. No Contamination (preparation, storage, display)</td>
<td></td>
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<tr>
<td>IN 40. Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td></td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td></td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td></td>
</tr>
<tr>
<td>IN 43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>IN 44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>IN 45. Single-use/single-service articles: stored &amp; used</td>
<td></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

No Violation Comments Available

Inspector Signature: [Signature]  Client Signature: [Signature]

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

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 hot water, soap and paper towels
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 preparing for lunch (beginning to set up steam tables) and cooking pizza and french fries at 350 F.

Temperatures/Measurements:
Hand sinks: 131 F
Hot box: 160 F; hot holding chicken tenders, chicken nuggets and biscuits
Walk-in Cooler: 35 F; pizza sauce inside: 37 F
Walk-in Freezer: all TCS foods appear frozen
Reach in refrigerators: 35 F, 37 F, 37 F and 1 reach in cooler not working/not on (empty); fruit cocktail inside: 36 F; juice inside: 35 F
Drink coolers: 36 F and 36 F

Serving line 1:
Pizza: 148 F
cucumber and tomato salad: 39 F
Broccoli (raw)
Fruit cocktail: 37 F
Yogurt parfait: 38 F

Serving line 2:
Chicken nuggets (with biscuits in individual boxes): 150 F
Chicken tenders: 152 F
Chicken sandwiches: 140 F
Pizza: 149 F
cucumber and tomato salad: 38 F
Side salad: 39 F
Broccoli (raw)
Fruit cocktail: 38 F
Yogurt parfait: 37 F

Serving Line 3 (outside line):
Turkey bacon: 140 F
eggs: 146 F
tater tots: 151 F
turkey sausage: 156 F
bananas
individually wrapped apples

Express Line:
Chicken nuggets (with biscuits in individual boxes): 147 F
French Fries: 152 F

Email Address(es): latasha.green@compass-usa.com

Inspector Signature: 

Client Signature: 

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