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

Inspection Information

- Purpose: Routine
- Inspection Date: 3/5/2019
- 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: 11:25 AM
- End Time: 12:35 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
  - IN 18. Cooking time & temperatures
  - NO 19. Reheating procedures for hot holding
  - IN 20. Cooling time and temperature
  - IN 21. Hot holding temperatures
  - IN 22. Cold holding temperatures
  - IN 23. Date marking and disposition
- CONSUMER ADVISORY
  - NA 24. Time as PHC; procedures & records
- HIGHLY SUSCEPTIBLE POPULATIONS
  - IN 25. Advisory for raw/undercooked food
  - 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

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

Form Number: DH 4023   03/18   16-48-00613   Frank H Peterson Academies #280
Non-food contact surfaces clean

Observed food debris on holding containers for kitchen utensils located across from three compartment sinks. Staff corrected on site by washing and cleaning all utensils and containers.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
General Comments

Permits and Log Observations:
Current permit on display
Observed written FDOH required policies and procedures posted on facility walls
Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; three compartment sinks: 400 ppm; sanitizer buckets: 400 ppm

Upon arrival observed kitchen staff was cooking tater tots at 350 F and serving lunch

Temperatures/Measurements:
Hand sink: 108 F
Hot boxes: 164 F, 186 F
Walk-in Cooler: 40 F; milk inside: 37 F
Walk-in Freezer: 2 F; all TCS foods appear frozen
Reach in refrigerators: 36 F, 39 F
Milk boxes: 36 F, 40 F, 39 F; milk inside: 37 F, 39 F

Serving Line 1:
Chicken Tenders: 146 F
Tater Tots: 141 F
Sliced cucumbers: 40 F
Chicken Sandwich: 150°F

Serving Line 2:
Scrambled eggs: 144 F
Mixed fruit cup: 32 F
Pepperoni pizza: 146 F

Serving Line 3:
Grilled Chicken: 160 F
Sliced Turkey: 40 F
Buffalo chicken: 40 F

General Comments:
Tekeasha Ellington-FSMC-ServSafe-Exp. 10-19-2023
All conditions are satisfactory at time of inspection

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