

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



**** plowuchaha 1/15/2025 5:12:20 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 16-48-2549428
 Name of Facility: Jacksonville Classical Academy East, Inc
 Address: 5900 Ft Caroline Road
 City, Zip: Jacksonville 32277

 Type: School (9 months or less)
 Owner: Jacksonville Classical Academy East, Inc.
 Person In Charge: Stephanie Nelson Phone: (904) 302-9052
 PIC Email: nelsons@whitsons.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:50 AM
Inspection Date: 1/13/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:30 PM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

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
- 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

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- OUT 21. Hot holding temperatures

- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition

- NO 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

Inspector Signature:

Client Signature:

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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
- IN 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
- NO 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

Violation #21. Hot holding temperatures

Facilities back up hot box went out during inspection and would not turn back on to heat food. Work order was placed to have hot box repaired during inspection and was moved to another storage area and staff demonstrated knowledge of proper reheating methods if they need to use this food for today's lunch. Ensure hot box is repaired or replaced by next inspection.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Inspector Signature:

Client Signature:

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General Comments

Food manager: Stephanie Nelson: Servsafe 4/2025
Mark Williams: Servsafe 11/2028
Food manager and staff are aware of foodborne illnesses and their symptoms.
Work surfaces are clean and staff were in the process of serving lunch during inspection.
Fridges: 41F, 40F
Freezers: -10F, 0F
Rice: 167F
Green beans: 178F
Corn: 198F
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Staff members observed wearing proper restrictions during lunch where they were serving food on the line
Work surfaces are clean
Dry storage area observed
All food items are date marked and labeled or in original packaging
Handwashing sinks and bathroom are stocked and have proper signage
Three compartment sink with quaternary sanitizer and matching strips on site.
Sanitizer tested at 200PPM
No pests observed during inspection. Facility has traps actively on site to prevent pests
Janitorial closet contains mop sink
Dumpster area is clean and lids are closed.
Conditions are satisfactory at this time

Email Address(es): nelsons@whitsons.com

Inspection Conducted By: Ethan Bower (68844)
Inspector Contact Number: Work: (904) 253-1280 ex.
Print Client Name:
Date: 1/13/2025

Inspector Signature:

Handwritten signature of Ethan Bower.

Client Signature:

Handwritten signature of the client.