



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Sanitation Certificate

16-48-2331877

16-BID-7317131

Food Hygiene - School (9 months or less)

Issued To: Kipp: Voice Academy
813 Golfair Boulevard
Jacksonville, FL 32209

County: Duval
Amount Paid: \$170.00
Date Paid: 09/19/2024
Issued Date: 10/01/2024
Expires On: 09/30/2025

Mail To: Kipp Jacksonville, Inc.
813 Golfair Boulevard
Jacksonville, FL 32209

Issued By:
Department of Health in Duval County

(904) 253-1280

Owner: Kipp Jacksonville, Inc.

Food Type: Full Service

Seating Capacity (Max): 2,000.00[NOT Restricted by Sewage Disposal Type:
Municipal]

Food Hygiene Restrictions (if applicable)

Original Customer: Kipp: Voice Academy (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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Issued By:
Department of Health in Duval County

Owner: Kipp Jacksonville, Inc.

(904) 253-1280



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Receipt

16-51-2331866

16-BID-7317755

Group Care - Private Charter School

Issued To: Kipp: Voice Academy
813 Golfair Boulevard
Jacksonville, FL 32209

County: Duval
Amount Paid: \$200.00
Date Paid: 09/19/2024
Issued Date: 10/01/2024
Expires On: 09/30/2025

Mail To: Kipp Jacksonville, Inc.
813 Golfair Boulevard
Jacksonville, FL 32209

Issued By:
Department of Health in Duval County

(904) 253-1280

Owner: Kipp Jacksonville, Inc.

Capacity (Max): 775.00

Original Customer: Kipp: Voice Academy (NON-TRANSFERABLE)



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Receipt

16-51-2331866

16-BID-7317755

Group Care - Private Charter School

Issued To: Kipp: Voice Academy
813 Golfair Boulevard
Jacksonville, FL 32209

County: Duval
Amount Paid: \$200.00
Date Paid: 09/19/2024
Issued Date: 10/01/2024
Expires On: 09/30/2025

Mail To: Kipp Jacksonville, Inc.
813 Golfair Boulevard
Jacksonville, FL 32209

Issued By:
Department of Health in Duval County

(904) 253-1280

Owner: Kipp Jacksonville, Inc.

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



Facility Information

RESULT: Satisfactory

Permit Number: 16-48-2331877	
Name of Facility: Kipp: Voice Academy	
Address: 813 Golfair Boulevard	
City, Zip: Jacksonville 32209	
Type: School (9 months or less)	
Owner: Kipp Jacksonville, Inc.	
Person In Charge: Heather Bishop	Phone: 904-895-7878
PIC Email: h.bishop@slamgmt.com	

Inspection Information

Purpose: Other - TeleHealth	Number of Risk Factors (Items 1-29): 0	Begin Time: 03:40 PM
Inspection Date: 10/31/2024	Number of Repeat Violations (1-57 R): 0	End Time: 03:45 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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

<p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training</p> <p>IN 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting</p> <p>IN 4. Proper use of restriction and exclusion</p> <p>IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use</p> <p>IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed</p> <p>IN 9. No bare hand contact with RTE food</p> <p>IN 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source</p> <p>NO 12. Food received at proper temperature</p> <p>IN 13. Food in good condition, safe, & unadulterated</p> <p>NA 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p>	<p>IN 16. Food-contact surfaces; cleaned & sanitized</p> <p>IN 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>IN 18. Cooking time & temperatures</p> <p>NO 19. Reheating procedures for hot holding</p> <p>NO 20. Cooling time and temperature</p> <p>IN 21. Hot holding temperatures</p> <p>IN 22. Cold holding temperatures</p> <p>IN 23. Date marking and disposition</p> <p>NA 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>NA 27. Food additives: approved & properly used</p> <p>IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p>
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Inspector Signature:

Quinn II

Client Signature:

Tele Health

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



Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p>NA 30. Pasteurized eggs used where required</p> <p>IN 31. Water & ice from approved source</p> <p>NA 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p>IN 33. Proper cooling methods; adequate equipment</p> <p>IN 34. Plant food properly cooked for hot holding</p> <p>IN 35. Approved thawing methods</p> <p>IN 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p>IN 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p>IN 38. Insects, rodents, & animals not present</p> <p>IN 39. No Contamination (preparation, storage, display)</p> <p>IN 40. Personal cleanliness</p> <p>IN 41. Wiping cloths: properly used & stored</p> <p>NO 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p>IN 43. In-use utensils: properly stored</p> <p>IN 44. Equipment & linens: stored, dried, & handled</p> <p>IN 45. Single-use/single-service articles: stored & used</p>	<p>IN 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p>OUT 47. Food & non-food contact surfaces (COS)</p> <p>IN 48. Ware washing: installed, maintained, & used; test strips</p> <p>IN 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p>IN 50. Hot & cold water available; adequate pressure</p> <p>IN 51. Plumbing installed; proper backflow devices</p> <p>IN 52. Sewage & waste water properly disposed</p> <p>IN 53. Toilet facilities: supplied, & cleaned</p> <p>IN 54. Garbage & refuse disposal</p> <p>IN 55. Facilities installed, maintained, & clean</p> <p>IN 56. Ventilation & lighting</p> <p>IN 57. Permit; Fees; Application; Plans</p>
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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

<p>Violation #47. Food & non-food contact surfaces</p> <p>Food contact utensils were not stored properly in the dry storage area. All food and food contact surfaces must be stored 6 inches and above the ground. Violation corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
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General Comments

<p>Food Manager Heather R Conyers (Heather Bishop), NRFSP, EXP 09/16/2026</p> <p>Proof this facility has a Certified Food Manager was due 10/1/2024. TeleHealth document was received 10/30/2024, and violations were corrected on 10/31/2024.</p> <p>Overall conditions ofr this facility are satisfactory at this time.</p> <p>Email Address(es): h.bishop@slamgmt.com</p>
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Inspector Signature:

Quinn II

Client Signature:

Tele Health

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



Inspection Conducted By: Ivan Mote (04212)
Inspector Contact Number: Work: (904) 253-1280 ex.
Print Client Name:
Date: 10/31/2024

Inspector Signature:

Ivan Mote

Client Signature:

Tele Health

Form Number: DH 4023 03/18

16-48-2331877 Kipp: Voice Academy

STATE OF FLORIDA
DEPARTMENT OF HEALTH
Sanitation Certificate

16-48-2331877

Food Hygiene - School (8 months or less)
 Issued To: Kipp Vison Academy
 813 Gullair Boulevard
 Jacksonville, FL 32209
 Issued By: Department of Health in Duval County
 16-48-2331877

Sealing Capacity (Max): 2,100 (0/0/0) Approved by: Sanitary Department Type: Standard

Owner: Kipp Jacksonville, Inc.
 Food Type: Full Service

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Food Hygiene - School (8 months or less)
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Sealing Capacity (Max): 2,100 (0/0/0) Approved by: Sanitary Department Type: Standard

Owner: Kipp Jacksonville, Inc.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
FOOD SERVICE
Inspection Report

16-48-2331877

Facility Information
 Facility Name: Kipp Vison Academy
 813 Gullair Boulevard
 Jacksonville, FL 32209
 Date of Inspection: 08/20/2018
 Inspector: [Name]

Result: Satisfactory

Inspected By: [Name]
 Title: [Title]
 Department: [Department]

- Inspection Summary
- 1. All food handlers have received proper food safety training.
 - 2. All food handlers have received proper food safety training.
 - 3. All food handlers have received proper food safety training.
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