

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PRIVATE SCHOOL
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 16-51-4123884
Name of Facility: Becoming Collegiate Academy
Address: 330 W 9th Street
City, Zip: Jacksonville 32206

Correct By: None
Re-Inspection Date: None

Type: Private School
Owner: Niko Negron, Cameron Frazier &
Person In Charge: Cameron Frazier Phone: 904-465-2799
PIC Email: cfrazier@becomingschools.org

Inspection Information

Purpose: Routine
Inspection Date: 8/6/2026

Begin Time: 09:50 AM
End Time: 11:10 AM

Additional Information

FEMALES 160
MALES 148
CENSUS 0

As per section 120.695, Florida Statutes (FS) this form will serve as a "Notice of Non-Compliance" for any violation noted. Items marked below violate one or more of the requirements of Chapter 6A-2.0040 Florida Administrative Code (FAC). Sanitation Standards in K-12 Private Schools and section 468. Florida Building Code (FBC), Schools, Colleges, and Universities. Violations must be corrected within the time period indicated in the results section above. Continued operation of this facility without making these corrections is a violation of section 6A-2.0040, FAC, and section 468 FBC. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violation Markings

SCHOOL SANITATION	<u>IN</u> 13. Disinfectants	SAFETY
<u>IN</u> 1. School Site	<u>IN</u> 14. Handwash Facilities	<u>IN</u> 25. First Aid Kit
<u>IN</u> 2. Playground	<u>IN</u> 15. Soap Dispensers	DIAPER CHANGING STATION
<u>IN</u> 3. Athletic Equipment	<u>NA</u> 16. Showers	<u>NA</u> 26. Location/Sanitizers
BUILDING	<u>NA</u> 17. Shower Water Temperature	<u>NA</u> 27. Changing Station & Mats
<u>IN</u> 4. Construction	WATER SUPPLY	<u>NA</u> 28. Handsink
<u>IN</u> 5. Maintenance & Repair	<u>IN</u> 18. Approved Source	<u>NA</u> 29. Garbage Can
<u>IN</u> 6. Lighting Standards	<u>IN</u> 19. Drinking Fountains	ANIMAL HEALTH AND SAFETY
<u>IN</u> 7. Heating, Ventilation, A/C	LIQUID WASTE	<u>NA</u> 30. Vaccination
<u>IN</u> 8. Natural Ventilation	<u>IN</u> 20. Sewage Disposal	<u>NA</u> 31. Animal Maintenance/Aggressive Animals
<u>IN</u> 9. Mechanical Ventilation	<u>IN</u> 21. Solid Waste	DORM/RESIDENTIAL FACILITIES
SANITARY FACILITIES	PEST CONTROL	<u>NA</u> 32. Maintenance/Complaint
<u>IN</u> 10. Provided/Accessible	<u>IN</u> 22. Pest Control	<u>IN</u> 33. Other
<u>IN</u> 11. Toilet Floor Drains	<u>IN</u> 23. Brush /Trash	
<u>IN</u> 12. Toilet Facilities	<u>IN</u> 24. Water Collection/Drainage	

IN = the act or item was observed to meet standards; OUT = the act or item was observed not to meet standards; 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 or not part of the operation

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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PRIVATE SCHOOL
INSPECTION REPORT



2 of 2

General Comments

New facility (Address change)
School has two floors.
Observed classrooms, bathrooms, auditorium, and media center
All areas were observed in good condition
Observed bathrooms actively being installed with paper towel dispensers.
Playground area currently under construction. Advised facility of cushion that needs to be placed under climbing gear, slides and swings.
Students will have free time in classrooms or auditorium until playground area is ready.
Facility stated landlord handles pest control, but it will be conducted monthly.
No pest observed during inspection

Overall conditions are Satisfactory at this time. Permit is ready to be released.

Email Address(es): cfrazier@becomingschools.org

Violations Comments

No Violation Comments Available

Inspection Conducted By: Shontavia Huggins (82049)
Inspector Contact Number: Work: (904) 253-1280 ex.
Print Client Name:
Date: 8/6/2026

Inspector Signature:

Client Signature:

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



Facility Information

RESULT: Satisfactory

Permit Number: 16-48-4123885
Name of Facility: Becoming Collegiate Academy
Address: 330 9th
City, Zip: Jacksonville 32206

Type: School (9 months or less)
Owner: Niko Negron, Cameron Frazier &
Person In Charge: Cameron Frazier Phone: 904-465-2799
PIC Email: cfrazier@becomingschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:50 AM
Inspection Date: 8/6/2026	Number of Repeat Violations (1-57 R): 0	End Time: 09:50 AM
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

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
- OUT 5. Responding to vomiting & diarrheal events (COS)

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

- NO 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
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- NO 22. Cold holding temperatures
- NO 23. Date marking and disposition
- NA 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:

Form Number: DH 4023 03/18

16-48-4123885 Becoming Collegiate Academy

STATE OF FLORIDA
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FOOD SERVICE
INSPECTION REPORT



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

- NO** 33. Proper cooling methods; adequate equipment
- NA** 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
- IN** 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 #5. Responding to vomiting & diarrhea events

Observed no written vomiting/diarrheal event clean up procedures posted in kitchen during inspection. Ensure vomiting/diarrheal procedures are written and provided to food employees. PIC COS by providing procedures and posting in kitchen.

CODE REFERENCE: 64E-11.003(3). The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrhea events.

Inspector Signature:

Client Signature:

STATE OF FLORIDA
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FOOD SERVICE
INSPECTION REPORT



General Comments

Facility will be catering food in for breakfast and lunch. (904 catering)
Food manager: Stephen Gould Servsafe exp 9/2029 Aaron Davis ServSafe exp 9/2029
Advised facility that a food manager must be on site when food is being served to students.
PIC aware of hot holding and cold holding temperatures, maintaining temperature logs, and when to reject meals
Hand wash sink water temperature measured at least 100F
Observed internal thermometers in cooling units
Reach in fridge: 38F, 39F
Facility will not be using stove or oven located in kitchen
Observed 3 compartment sink. Facility states that sink will not be used for dish washing as 904 catering will arrive, serve food to students and then take all equipment with them.
Observed mop sink
No pest observed during inspection

Overall conditions are Satisfactory at this time. Permit is ready to be released.

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