Facility Information

Permit Number: 16-48-00519
Name of Facility: Fishweir Elem 20
Address: 3977 Herschel Street
City, Zip: Jacksonville 32205

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Jazmin Rivera          Phone: 904-487-9392
PIC Email: Jazmin.rivera@compass-usa.com

Result: Satisfactory

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
IN 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
NO 20. Cooling time and temperature
NO 21. Hot holding temperatures
NO 22. Cold holding temperatures

CONSUMER ADVISORY
NA 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS
NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES
NA 26. Pasteurized foods used: No prohibited foods

APPROVED PROCEDURES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

Inspector Signature: Maria E. Richardson
Client Signature: 

Form Number: DH 4023   03/18   16-48-00519   Fishweir Elem 20
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
31. Water & ice from approved source
32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
33. Proper cooling methods; adequate equipment
34. Plant food properly cooked for hot holding
35. Approved thawing methods
36. Thermometers provided & accurate

FOOD IDENTIFICATION
37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display) (COS)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used

IN 46. Slash resistant/cloth gloves used properly
IN 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
IN 49. Non-food contact surfaces clean

UTENSILS, EQUIPMENT AND VENDING

PHYSICAL FACILITIES
50. Hot & cold water available; adequate pressure
51. Plumbing installed; proper backflow devices
52. Sewage & waste water properly disposed
53. Toilet facilities: supplied, & cleaned
54. Garbage & refuse disposal
55. Facilities installed, maintained, & clean
56. Ventilation & lighting
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
No Violation Comments Available
General Comments

Current permit on display
Jazmin Rivera-FSMC-Prometric-cert #2033114-Exp. 1-3-2024
Observed written FDOH required policies and procedures posted on facility walls

All hand sinks have hot & cold 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 has hot & cold water
No pests observed at time of inspection
Hood system in good condition; fan and all lights work
Fire extinguisher tagged Oct 2019
Dumpster area is clean, lids observed closed, and plugs in place

Observed staff preparing lunch (cooking teriyaki chicken at 350 F) and serving lunch

Hand sink: 121 F
Hot box: 190 F; hot holding rice (178 F) and chicken patty sandwiches (169 F)
Walk-in Cooler: 38 F; cucumber and tomato salad inside: 39 F
Walk-in Freezer: all TCS foods frozen
Reach in freezer: All TCS foods frozen
Reach in refrigerator: 39 F; mixed fruit cup inside: 37 F
Milk boxes: 35 F and 37 F milk inside: 38 F

Serving Line:
Teriyaki chicken: 166 F
Rice: 167 F F
peas and carrots: 165 F
Chicken Patty Sandwich: 142 F
Whole apples: served with tongs
Whole oranges (halfway sliced): served with tongs
fruit cup: 40 F
broccoli (raw)

Email Address(es): Jazmin.rivera@compass-usa.com