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

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

Inspection Information

Purpose: Routine
Inspection Date: 10/24/2019
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

RESULT: Satisfactory

Foodborne Illness Risk Factors And Public Health Interventions

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

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
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
IN 26. Pasteurized foods used; No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIVES AND TOXIC SUBSTANCES
NA 29. Variance/specialized process/HACCP

Approved Procedures

Inspector Signature: Marie E. Richmond
Client Signature: 

Form Number: DH 4023 03/18 16-48-00519 Fishweir Elem 20
Violation #39. No Contamination (preparation, storage, display) (COS)

Whole plums and apples need to be served using tongs or placed in individual tray or individually wrapped to prevent contamination via students touching more than one piece of fruit.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
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
Dumpster area is clean, lids observed closed, and plugs in place

Observed staff preparing lunch (filling breakfast cups to put on serving line) and serving lunch

Hand sink: 125 F
Hot box: 140 F; hot holding eggs, (150 F), tater tots (141 F), and chicken patties (153 F)
Walk-in Cooler: 39 F; strawberries and blueberries fruit cup inside: 37 F
Walk-in Freezer: all TCS foods frozen
Reach in freezer: All TCS foods frozen
Reach in refrigerators: 35 F; prepared salad and cucumber and tomato side salad: 40 F and 39 F
Milk boxes: 35 F; milk inside: 36 F

Serving Line:
Sweet and sour chicken: 148 F
Rice: 168 F
Chicken Patty Sandwich: 142 F
Whole Plums; see violation comments (corrected on site)
Whole Apples; see violation comments (corrected on site)
Bananas
peaches: 38 F
sliced bell pepper

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