**Facility Information**

- **Permit Number:** 16-48-00612
- **Name of Facility:** West Riverside Elem 12
- **Address:** 2801 Herschel Street
- **City, Zip:** Jacksonville 32205
- **Type:** School (9 months or less)
- **Owner:** Duval County School Board
- **Person In Charge:** Miosotis Rivera
- **Phone:** (904) 381-3901
- **PIC Email:** miosotis.rivera@compass-usa.com

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 10/14/2019
- **Correct By:** Next Inspection
- **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
- **Begin Time:** 10:45 AM
- **End Time:** 11:35 AM

**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
      - NA 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**
        - 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
        - NO 23. Date marking and disposition
      - **CONSUMER ADVISORY**
        - NA 24. Time as PHC; procedures & records
        - IN 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

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**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023 03/18 16-48-00612 West Riverside Elem 12
## Good Retail Practices

<table>
<thead>
<tr>
<th>Section</th>
<th>Requirement</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFE FOOD AND WATER</td>
<td>Pasteurized eggs used where required</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Water &amp; ice from approved source</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Variance obtained for special processing</td>
<td>NA</td>
</tr>
<tr>
<td>FOOD TEMPERATURE CONTROL</td>
<td>Proper cooling methods; adequate equipment</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>NO</td>
</tr>
<tr>
<td></td>
<td>Approved thawing methods</td>
<td>NO</td>
</tr>
<tr>
<td></td>
<td>Thermometers provided &amp; accurate</td>
<td>IN</td>
</tr>
<tr>
<td>FOOD IDENTIFICATION</td>
<td>Food properly labeled; original container</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Insects, rodents, &amp; animals not present</td>
<td>OUT</td>
</tr>
<tr>
<td>PREVENTION OF FOOD CONTAMINATION</td>
<td>No Contamination (preparation, storage, display)</td>
<td>IN</td>
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<tr>
<td></td>
<td>Wiping cloths: properly used &amp; stored</td>
<td>IN</td>
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<tr>
<td></td>
<td>Washing fruits &amp; vegetables</td>
<td>IN</td>
</tr>
<tr>
<td>PROPER USE OF UTENSILS</td>
<td>In-use utensils: properly stored</td>
<td>IN</td>
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<tr>
<td></td>
<td>Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>IN</td>
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<tr>
<td></td>
<td>Single-use/single-service articles: stored &amp; used</td>
<td>IN</td>
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<tr>
<td></td>
<td>Slash resistant/cloth gloves used properly</td>
<td>IN</td>
</tr>
<tr>
<td>UTENSILS, EQUIPMENT AND VENDING</td>
<td>Food &amp; non-food contact surfaces</td>
<td>IN</td>
</tr>
<tr>
<td></td>
<td>Ware washing: installed, maintained, &amp; used; test strips</td>
<td>IN</td>
</tr>
<tr>
<td>PHYSICAL FACILITIES</td>
<td>Non-food contact surfaces clean</td>
<td>IN</td>
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<td></td>
<td>Hot &amp; cold water available; adequate pressure</td>
<td>IN</td>
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<td></td>
<td>Plumbing installed; proper backflow devices</td>
<td>IN</td>
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<td></td>
<td>Sewage &amp; waste water properly disposed</td>
<td>IN</td>
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<td></td>
<td>Toilet facilities: supplied, &amp; cleaned</td>
<td>IN</td>
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<tr>
<td></td>
<td>Garbage &amp; refuse disposal</td>
<td>IN</td>
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<tr>
<td></td>
<td>Facilities installed, maintained, &amp; clean</td>
<td>IN</td>
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<tr>
<td></td>
<td>Ventilation &amp; lighting</td>
<td>IN</td>
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<tr>
<td></td>
<td>Permit; Fees; Application; Plans</td>
<td>IN</td>
</tr>
</tbody>
</table>

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 #39. No Contamination (preparation, storage, display)
Please use tongs or individual trays when serving whole fruit to prevent contamination from 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.

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18  16-48-00612  West Riverside Elem  12
General Comments

Current permit on display
FDOH required policies posted on facility walls

Hand sink has hot & cold water, soap, and paper towels
Hand sink: 107 F

Restroom is appropriately stocked with tissue, soap and paper towels
No pests observed at time of inspection
Reach in refrigerators: 35 F, 37 F; pear cup: 39 F
Reach in Freezer: all TCS foods appear frozen

Milk boxes: 40 F; milk inside: 36 F
Mop sink has hot and cold water
3 compartment sink; QA sanitizer 200 ppm.

Observed staff cooking fish sticks at 325 F. Staff was serving lunch.

Serving line:
Green Beans: 158 F
Sweet and Sour Chicken nuggets: 149 F
Fish sandwich: 144 F
rice: 161 F
chicken nuggets: 138 F
side salad: 40 F
pear cup: 40 F
whole plums: no tongs
whole apples: no tongs

Miosotis Rivera-FSMC-Prometric-Exp. 11-23-2021-Cert # 1928931

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