Facility Information

Permit Number: 16-48-00749
Name of Facility: Baldwin Jr/Sr High 38
Address: 291 Mill Street W
City, Zip: Baldwin 32234

Type: School (9 months or less)
Owner: Duval County School Board
Person In Charge: Raylene Martinez          Phone: 904-266-1200
PIC Email: raylene.martinez@compass-usa.com

Purpose: Routine
Inspection Date: 1/31/2020
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: 11:55 AM
End Time: 12:55 PM

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
NO 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
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
HIGHLY SUSCEPTIBLE POPULATIONS
NA 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
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)  
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
OUT 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
OUT 49. Non-food contact surfaces clean

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

Violation #39. No Contamination (preparation, storage, display)  
Hood system needs to be cleaned of dust so it does not become a source of contamination.  
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.

Violation #47. Food & non-food contact surfaces  
One of the milk boxes has a broken seal that needs to be repaired/replaced. Cooler is still holding temp, but may be over worked and eventually go down.  
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean  
Between the mop sink and hand sink there is a puddle of water that is a tripping hazard.  
Observed floor of walk in cooler with food debris; needs to be cleaned.  
CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

General Comments

Raylene Martinez-Prometric- Cert # 2025019- Exp date: 10/19/23
Current permit on display  
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  
Quaternary ammonium sanitizer and test strips observed; 400ppm

Inspector Signature:  
Client Signature:

Form Number: DH 4023  03/18  16-48-00749  Baldwin Jr/Sr High 38

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Mop sink has hot & cold water

Observed staff serving last lunch and cleaning.

Serving Line 1:
- French Fries: 139 F
- Biscuits: 140 F
- Chicken Tenders: 143 F
- Chicken nuggets: 146 F
- Chicken patty sandwiches: 138 F
- Pizza: 159 F
- Chicken caesar spinach salad
- Carrots
- Celery sticks

Serving Line 2:
- French Fries: 146 F
- Chicken Tenders: 143 F
- Chicken nuggets: 145 F
- Pizza: 157 F
- Buffalo chicken bake
- Rice:
  - Spicy cheesy turkey sausage
  - Teriyaki chicken
  - Beans
- Chicken salad sandwich
- Blueberry yogurt parfait: 39 F

Serving Line 3:
- French Fries: 139 F
- Biscuits: 140 F
- Chicken Tenders: 143 F
- Chicken nuggets: 146 F
- Chicken patty sandwiches: 138 F
- Pizza: 159 F
- Chicken caesar spinach salad
- Carrots
- Celery sticks

Serving Line 4:
- Grilled cheese sandwich
- Tater tots: 145 F
- Biscuits: 140 F
- Chicken Tenders: 152 F
- Chicken nuggets: 149 F
- French Fries:
- Hot Box: 180 F; biscuits inside

Temperatures:
- Hand sink: 120 F
- Walk-in Cooler: 37 F; mozzarella cheese inside: 38 F
- Walk-in Freezer: all TCS foods appear frozen
- Milk boxes: 40 F, 39 F, 38 F; milk inside: 36 F, 39 F, 39 F
- Reach in cooler: 38 F
- Soda and water coolers: 38 F and 37 F
- Ice cream freezer: all TCS foods frozen
Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Raylene Martinez
Date: 1/31/2020