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

Inspection Information

- Purpose: Routine
- Inspection Date: 9/12/2019
- Correct By: Next Inspection
- Re-Inspection Date: None

- Number of Risk Factors (Items 1-29): 0
- Number of Repeat Violations (1-57 R): 1
- Facility Grade: N/A
- Stop Sale: No

Food Borne Illness Risk Factors And Public Health Interventions

- SUPERVISION
  - 1. Demonstration of Knowledge/Training
  - 2. Certified Manager/Person in charge present

- EMPLOYEE HEALTH
  - 3. Knowledge, responsibilities and reporting
  - 4. Proper use of restriction and exclusion
  - 5. Responding to vomiting & diarrheal events

- GOOD HYGIENIC PRACTICES
  - 6. Proper eating, tasting, drinking, or tobacco use
  - 7. No discharge from eyes, nose, and mouth

- PREVENTING CONTAMINATION BY HANDS
  - 8. Hands clean & properly washed
  - 9. No bare hand contact with RTE food
  - 10. Handwashing sinks, accessible & supplies

- APPROVED SOURCE
  - 11. Food obtained from approved source
  - 12. Food received at proper temperature
  - 13. Food in good condition, safe, & unadulterated
  - 14. Shellstock tags & parasite destruction

- PROTECTION FROM CONTAMINATION
  - 15. Food separated & protected; Single-use gloves
  - 16. Food-contact surfaces; cleaned & sanitized
  - 17. Proper disposal of unsafe food

- TIME/TEMPERATURE CONTROL FOR SAFETY
  - 18. Cooking time & temperatures
  - 19. Reheating procedures for hot holding
  - 20. Cooling time and temperature
  - 21. Hot holding temperatures
  - 22. Cold holding temperatures
  - 23. Date marking and disposition
  - 24. Time as PHC; procedures & records

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

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

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

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

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

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Good Retail Practices

| SAFE FOOD AND WATER | \[\text{IN}\] 30. Pasteurized eggs used where required |
| \[\text{IN}\] 31. Water & ice from approved source |
| \[\text{NO}\] 32. Variance obtained for special processing |
| \[\text{IN}\] FOOD TEMPERATURE CONTROL |
| \[\text{IN}\] 33. Proper cooling methods; adequate equipment |
| \[\text{NO}\] 34. Plant food properly cooked for hot holding |
| \[\text{NO}\] 35. Approved thawing methods |
| \[\text{IN}\] 36. Thermometers provided & accurate |
| \[\text{IN}\] FOOD IDENTIFICATION |
| \[\text{IN}\] 37. Food properly labeled; original container |
| \[\text{IN}\] PREVENTION OF FOOD CONTAMINATION |
| \[\text{IN}\] 38. Insects, rodents, & animals not present |
| \[\text{IN}\] 39. No Contamination (preparation, storage, display) |
| \[\text{IN}\] 40. Personal cleanliness |
| \[\text{IN}\] 41. Wiping cloths: properly used & stored |
| \[\text{IN}\] 42. Washing fruits & vegetables |
| \[\text{IN}\] PROPER USE OF UTENSILS |
| \[\text{IN}\] 43. In-use utensils: properly stored |
| \[\text{IN}\] 44. Equipment & linens: stored, dried, & handled |
| \[\text{IN}\] 45. Single-use/single-service articles: stored & used |
| \[\text{IN}\] UTENSILS, EQUIPMENT AND VENDING |
| \[\text{IN}\] 46. Slash resistant/cloth gloves used properly |
| \[\text{IN}\] 47. Food & non-food contact surfaces |
| \[\text{IN}\] 48. Ware washing: installed, maintained, & used; test strips |
| \[\text{OUT}\] 49. Non-food contact surfaces clean |
| \[\text{IN}\] PHYSICAL FACILITIES |
| \[\text{IN}\] 50. Hot & cold water available; adequate pressure |
| \[\text{IN}\] 51. Plumbing installed; proper backflow devices |
| \[\text{IN}\] 52. Sewage & waste water properly disposed |
| \[\text{IN}\] 53. Toilet facilities: supplied, & cleaned |
| \[\text{OUT}\] 54. Garbage & refuse disposal (R) |
| \[\text{IN}\] 55. Facilities installed, maintained, & clean |
| \[\text{IN}\] 56. Ventilation & lighting |
| \[\text{IN}\] 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 #49. Non-food contact surfaces clean
Box with yougurt in walk in cooler is leaking.
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.

Violation #54. Garbage & refuse disposal
Spilled food is on the ground outside of the dumpster and has attracted several flies. Also dumpster lids need to remain closed. The dumpster is so far from the kitchen and causes kitchen staff to carry trash across a rough surface to get to the dumpster which could cause spills and attract pests.
CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature: [Signature]

Client Signature: [Signature]

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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
Observed UTD temperature and staff training logs
All hand sinks have hot & cold water, soap, and paper towels
Hand washing signs observed
Staff restrooms are appropriately stocked
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed
Mop sink has hot & cold water
No pests observed at time of inspection

Observed staff cleaning and date marking leftovers; lunch was over.

Temperatures:
Hand sink: 118°F
Walk-in Cooler: 41°F; juice inside: 41°F
Walk-in Freezer: all TCS foods appear frozen
Milk boxes: 37°F, 33°F, 35°F; milk inside: 36°F, 35°F, 37°F
Reach in cooler: 37°F; prepared salad inside: 40°F
Soda and water coolers: 38°F
Ice Cream freezer: -5°F; All TCS foods frozen

Email Address(es): raylene.martinez@compass-usa.com

Inspection Conducted By: Mari Richardson (68816)
Inspector Contact Number: Work: (904) 253-2025 ex.
Print Client Name: Raylene Martinez
Date: 9/12/2019

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

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