Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>16-48-00749</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Baldwin Jr/Sr High 38</td>
</tr>
<tr>
<td>Address:</td>
<td>291 Mill Street W</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Baldwin 32234</td>
</tr>
<tr>
<td>Type:</td>
<td>School (9 months or less)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Duval County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Raylene Martinez</td>
</tr>
<tr>
<td>Phone:</td>
<td>904-266-1200</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:raylene.martinez@compass-usa.com">raylene.martinez@compass-usa.com</a></td>
</tr>
</tbody>
</table>

Purpose: Routine
Inspection Date: 11/7/2019
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: 10:15 AM
End Time: 11:20 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
- 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

**TIME/TEMPERATURE CONTROL FOR SAFETY**
- 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

**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

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
Stand up fans blowing into kitchen need to be cleaned of dust so they do not become a source of contamination.

**CODE REFERENCE:**

64E-11.003

**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

**GOOD RETAIL PRACTICES**

30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for special processing

33. Proper cooling methods; adequate equipment

34. Plant food properly cooked for hot holding

35. Approved thawing methods

36. Thermometers provided & accurate

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**SAFE FOOD AND WATER**

43. In-use utensils: properly stored

44. Equipment & linens: stored, dried, & handled

45. Single-use/single-service articles: stored & used

**UTENSILS, EQUIPMENT AND VENDING**

46. Slash resistant/cloth gloves used properly

47. Food & 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

**GOOD RETAIL PRACTICES**

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**GOOD RETAIL PRACTICES**

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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.
Chicken Tenders: 143 F
Popcorn Chicken: 146 F
Chicken patty sandwiches: 138 F
Pizza: 159 F
Plums: served in individual trays
Fruit Cocktail: 39 F
Raw Broccoli, Cauliflower and Carrots: 40 F
Peach and yogurt cup: 38 F

Serving Line 2:
Tater tots: 146 F
Chicken Tenders: 143 F
Popcorn Chicken: 145 F
Pizza: 157 F
Plums: served in individual trays
Fruit Cocktail: 38 F
Roasted Veggie Wraps: 39 F
Cheese sticks: 40 F
Peach and yogurt cup: 39 F

Serving Line 3:
Rice: 161 F
Beans: 158 F
Cheesy Turkey Sausage: 154 F
Orange Chicken: 149 F
Tater tots: 141 F
Chicken Tenders: 139 F
Popcorn Chicken: 141 F
Pizza: 157 F
Plums: served in individual trays
Fruit Cocktail: 40 F
Raw Broccoli and Carrots: 41 F

Serving Line 4:
Tater tots: 145 F
Biscuits: 140 F
Chicken Tenders: 152 F
Popcorn Chicken: 149 F

Hot Boxes: 180 F, 180 F and 165 F; biscuits, pizza, chicken tenders, chicken tenders and tater tots inside.

Temperatures:
Hand sink: 119 F
Walk-in Cooler: 39 F; milk inside: 40 F
Walk-in Freezer: all TCS foods appear frozen
Milk boxes: 40 F, 39 F, 40 F; milk inside: 35 F, 37 F, 38 F
Reach in cooler: 39 F; strawberries inside: 38 F
Soda and water coolers: 38 F and 39 F
Ice Cream freezer: 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: 11/7/2019

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

Inspector Signature:  
Client Signature: 

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