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: 9/18/2019
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
Begin Time: 12:20 PM
End Time: 01:20 PM

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

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

HIGHLY SUSPECTIBLE POPULATIONS
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
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
25. Advisory for raw/undercooked food
26. Pasteurized foods used; No prohibited foods
27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used
29. Variance/specialized process/HACCP

Inspector Signature:  

Client Signature:  

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Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
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<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
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<tr>
<td>31. Water &amp; ice from approved source</td>
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<td>32. Variance obtained for special processing</td>
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<thead>
<tr>
<th>Food Temperature Control</th>
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<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
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<tr>
<td>35. Approved thawing methods</td>
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<td>36. Thermometers provided &amp; accurate</td>
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<thead>
<tr>
<th>Food Identification</th>
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<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
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<thead>
<tr>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
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<tr>
<td>39. No Contamination (preparation, storage, display)</td>
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<tr>
<td>40. Personal cleanliness</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
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<tr>
<td>42. Washing fruits &amp; vegetables</td>
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<tr>
<th>Proper Use of Utensils</th>
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<tbody>
<tr>
<td>43. In-use utensils: properly stored</td>
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<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
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<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
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<tr>
<td>46. Slash resistant/cloth gloves used properly</td>
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</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 #38. Insects, rodents, & animals not present
Observed 3 dead roaches in the dry storage area.
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

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 too far from the kitchen causing kitchen staff to allow bagged garbage to accumulate in kitchen before taking it all out via a cart due to the distance of the garbage can. Additionally, because kitchen staff have to carry trash across a rough surface to get to the dumpster this could cause spills.
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.
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
All foods dated and labeled
Quaternary ammonium sanitizer and test strips observed; 400ppm
Mop sink has hot & cold water
Observed staff cleaning.

Temperatures:
Hand sink: 120 F
Walk-in Cooler: 39 F; milk inside: 40 F
Walk-in Freezer: all TCS foods appear frozen
Milk boxes: 33 F, 39 F, 35 F; milk inside: 35 F, 38 F, 36 F
Reach in cooler: 39 F; prepared wraps inside: 41 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: 9/18/2019

Inspector Signature: Mari E. Richardson
Client Signature: [Signature]

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