

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



**Facility Information**

**RESULT: Satisfactory**

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: 10/29/2020  
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: 09:15 AM  
End Time: 11:00 AM

*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*

**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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 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

Inspector Signature:

Client Signature:

Emalite Ms. Martinez

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- IN** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- OUT** 56. Ventilation & lighting
- 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 #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.

Large Warmer near office is out of order. Workorder is place.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #56. Ventilation & lighting

One Set of overhead lights near the food pantry need light bulbs replaced.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

Emailte Ms. Martinez

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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

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  
Majority of foods dated and labeled  
Quaternary ammonium sanitizer and test strips observed; 300ppm  
Mop sink has hot & cold water

Temperatures:  
Hand sinks: 124 F and 121 F  
Walk-in Cooler: 40 F; mozzarella cheese inside: 39 F; Milk: 37 F, expires: Nov. 12th; Juices: 37 F; Fruits: 37 F  
Walk-in Freezer: all TCS foods appear frozen but items are packed in there.  
Milk boxes: 38 F, 34 F, 36 F;  
Reach in cooler: 37 F; Fruits: 35 F; Prepped food: 37 F  
Beverage Coolers: 35 F and 34 F

Serving Line #1  
Chicken Tenders: 157 F  
Corn: 165 F  
Quesadilla: 163 F  
French Fries: 153 F  
Chicken Salad: 39 F

Serving Line #2  
Chicken Tenders: 149 F  
Corn: 169 F  
Quesadilla: 167 F  
French Fries: 158 F  
Chicken Salad: 39 F

Hot Box/Warmers: 160 F and 165 F  
Chicken Tenders: 146 F  
Quesadilla: 151 F  
French Fries: 151 F

Fire Extinguishers dated April/ 2020 and Charged

Satisfactory conditions at time of inspection.

Email Address(es): william.ratley@compass-usa.com;  
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Kathleen.thomas@compass-usa.com;  
Vernell.dunn@compass-usa.com;  
Nelson.toro@compass-usa.com;  
raylene.martinez@compass-usa.com;

Inspection Conducted By: Joshua Atkins (068818)  
Inspector Contact Number: Work: (904) 253-2023 ex.  
Print Client Name: Raylene Martinez  
Date: 10/29/2020

Inspector Signature:

Client Signature:

Emalite Ms. Martinez