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: Sue Hutchinson          Phone: 904-266-1200
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 3/25/2019
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
StopSale: No
Begin Time: 12:30 PM
End Time: 02:00 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
IN 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 (COS)

TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 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

Inspector Signature: Will Delin
Client Signature: Sue Hutchinson

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Good Retail Practices

SAFE FOOD AND WATER
IN 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
IN 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

UTENSILS, EQUIPMENT AND VENDING
IN 46. Slash resistant/cloth gloves used properly
IN 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
OUT 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
IN 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 #54. Garbage & refuse disposal
Replace plug for dumpster on the left to make leak proof.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector haborage. 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: Will Dorin
Client Signature:

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**General Comments**

Permits and Log Observations:
- Current permit on display
- Observed written FDOH required policies and procedures posted on facility walls
- Observed UTD temperature and staff training logs

Kitchen/Staff Observations:
- 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 serving lunch; observed staff receiving delivery of bananas; observed appropriate discarding of expired milk by PIC; observed appropriate cooling techniques

Temperatures/Measurements:
- Hand sink: 117 °F
- Hot boxes: 170 °F; hot holding chicken tenders and cheese pizza
- Walk-in Cooler: 38 °F
- Walk-in Freezer: 2 °F; all TCS foods appear frozen
- Milk boxes: 39 °F, 40 °F, 40 °F, 40 °F

General Comments:
- Sue Hutchinson-FSMC-ServSafe-Exp. 2-14-2022
- Correct violations by next inspection

Email Address(es): Sue.Hutchinson@compass-usa.com

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**Inspection Conducted By:** William Devlin (49176)
**Inspector Contact Number:** Work: (904) 253-2431 ex.
**Print Client Name:** Sue Hutchinson
**Date:** 3/25/2019

**Inspector Signature:**

**Client Signature:**

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