

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00693
Name of Facility: Challenger Middle School
Address: 624 Trafalgar Parkway
City, Zip: Cape Coral 33991

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Curry, Michael Phone: (239) 461-8459

Inspection Information

Purpose: Routine
Inspection Date: 11/6/2017

Begin Time: 01:00 PM
End Time: 03:00 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

| | | |
|-------------------------------------|--|---------------------------------------|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| X 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| X 2. Stored temperature | 20. Handwashing | X 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | X 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | X 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | X 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | X 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

Inspector Signature:

Client Signature:

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General Comments

NOTE: Chicken bites 143F; burger 165F; Chicken sandwich 150F; Chicken salad 42F; Pizza 142F, Choc. milk 38F, True 38F; Traulsen 2d 37F; Delfield 37F; Bev Air 1 54F; Bev Air 2 39F; Bev Air 37F; Bev Air 40F; Traulsen pass thru 41F; Bev Air 35F; walk-in 37F; American cheese 35F; Traulsen pass thru 38F; Sanitizer bucket 25ppm; 3-compartment sink 50ppm; hot water greater than 100F throughout.

Email Address(es): dornb@leeschools.net;
michaelacu@leeschools.net;
JimHow@leeschools.net

Violations Comments

Violation #1. Sources, etc.

-Yoplait USA, Go-gurt expired in walkin cooler. -STOP SALE

CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #2. Stored temperature

-Service line #1 milk greater than 41F.-CORRECTED - Pulled and placed in walk-in

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #29. Cleanliness of equipment

-True service line #6 gasket dirty.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing

-Wash rags not observed in sanitizer bucket on service line.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #37. Garbage disposal

-Dumpster lid open.

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #38. Vermin control

- Inadequate weather stripping at back door.

CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Violation #39. Other facilities and operations

-Floor below Rational Combi oven in disrepair. (not smooth and easily cleanable surface) - REPEAT -CHRISTMAS BREAK WORK ORDER

-Ceiling air vents dusty.

- Unauthorized personnel at service line.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 11/6/2017

Inspector Signature:

Client Signature: