

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00117  
 Name of Facility: Cypress Lake Middle School  
 Address: 8901 Cypress Lake Drive  
 City, Zip: Fort Myers 33919  
  
 Type: School (more than 9 months)  
 Owner: The School District of Lee County \*  
 Person In Charge: Howe, Jim Phone: (239) 481-1533

**Correct By: Next Inspection  
 Re-Inspection Date: None**

**Inspection Information**

Purpose: Routine  
 Inspection Date: 4/26/2018

Begin Time: 11:40 AM  
 End Time: 12:45 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 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food X 14. Sneez guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

*Mitchell A French*

Client Signature:

*x [Signature]*

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### General Comments

Note: Hotwater greater than 100F throughout, Iodine in 3-compartment sink 12.5ppm, Iodine in sanitizer bucket 12.5pp of Iodine, True 37F/41F/40F, WIC 34F, Tuna 41F, Sausage patties 202F, Quiche 160F, Hashbrowns 172F, Tuna salad in cooler 37F, Chicken sandwich 176F, Potato wedges 168F, Milk 38F, Chocolate Milk 41F, Corn dogs 142F, Pizza 200F, Peeled garlic 37F, Cheese burger in cooler 36F

Email Address(es): dornb@leeschools.net;  
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Candyar@leeschools.net;  
Carald@leeschools.net

### Violations Comments

Violation #14. Sneeze guards  
- Sneeze guards up at teachers bar - advised to place signs to keep sneeze guards down  
CODE REFERENCE: Sneeze guards. 64E-11.006(1)(f). Unwrapped foods which are displayed or placed on counters will be provided with sneeze guards or other protection.

Inspection Conducted By: Mitchell French (54489)  
Inspector Contact Number: Work: (239) 690-2135 ex.  
Print Client Name:  
Date: 4/26/2018

Inspector Signature:

*Mitchell A French*

Client Signature:

*x Cam Underwood*