

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
 PIC Email:

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 9/11/2018

Begin Time: 10:55 AM
 End Time: 11:54 AM

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
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	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
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
X 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:

Mitchell French

Client Signature:

X C. [Signature]

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



2 of 2

General Comments

Note: Hot water greater than or equal to 100F throughout, 3-Compartment sink iodine 50ppm, Sanitizer bucket with Iodine 12.5ppm, WIC 38F, Spicy chicken 165F, Pizza 165F/147F/152F, Hamburger 133F*, Tomato 36F, Squash 207F, Grilled chicken 147F, Milk 39F/38F, True 41F/38F, 37F

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

Violations Comments

Violation #2. Stored temperature
- Hamburger stored at 133F - hot holding must be 140F or warmer (Moved to be reheated)
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 #10. Food container
- Diced tomatoes in WIC exceeded 7 days after preparation (Discarded)
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #14. Sneeze guards
- Food not protected by sneeze guard in teacher hot holding area - Sneeze guard must be down (Corrected)
CODE REFERENCE: Sneeze guards. 64E-11.006(1)(f). Unwrapped foods which are displayed or placed on counters will be provided with sneezeguards or other protection.

Violation #39. Other facilities and operations
- Floor dirty in dry storage under racks (corrected)
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: Mitchell French (54489)
Inspector Contact Number: Work: (239) 690-2135 ex.
Print Client Name:
Date: 9/11/2018

Inspector Signature:

Mitchell French

Client Signature:

x C. [Signature]