

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00131
Name of Facility: Fort Myers Middle School
Address: 3015 Central Avenue
City, Zip: Fort Myers 33901

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Deborah Phone: (239) 936-1578

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 3/26/2018

Begin Time: 09:45 AM
End Time: 10:30 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	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
X 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	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:

D. ABL

Client Signature:

Deborah A. Blais

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General Comments

Milk 37 F, chicken 195 F, sweet potatoe fries 170 F, mixed veg teachers 200 F, true 32.7 F, true 37 F, traulsen 40 F, walk-in 37 F, iodine bucket 50 ppm, 3 comp 25 ppm, water greater than 100 F throughout.

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Violations Comments

Violation #2. Stored temperature
-Butter stored at room temperature-CORRECTED-Sent to walk-in to chill.

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 #11. Buffet requirements
-Single service utensils not stored with least manual contact (Handle and mouth sides mixed in storage bin)-CORRECTED.

CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Violation #29. Cleanliness of equipment
-Cooler lid interior dirty-CORRECTED.
-Cooler cracked.

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

Inspection Conducted By: Deborah Aber (51835)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 3/26/2018

Inspector Signature:

D. Aber

Client Signature:

Deborah A. Blais