

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



Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00130
 Name of Facility: Fort Myers High School
 Address: 2635 Cortez Avenue
 City, Zip: Fort Myers 33901

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Howe, Jim Phone: (239) 334-3095
 PIC Email: dornb@leeschools.net

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 9/5/2018

Begin Time: 08:30 AM
 End Time: 09:30 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 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 X 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing X 21. Handling of dishware EQUIPMENT/UTENSILS X 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 X 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:

Kyler Johnson

Client Signature:

X Jive Coppola

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General Comments

NOTE:

-Hot water throughout above 100F; Delfield Cooler 40F; True Freezer 20F; Walk in 39F
-Cooking Temperatures: Spaghetti 150F; Nuggets 145F; Bacon 161F; Broccoli 51F
-Milk 36F; Yogurt 40F; Banana Peppers 37F
-Iodine 25ppm

NOTE:

-Work order in place for reach in delfield

Email Address(es): JimHow@leeschools.net;
jillc@leeschools.net;
Micheleat@leeschools.net

Violations Comments

Violation #13. Reservice of food

-Chocolate and vanilla pudding out of date.-DISCARDED.

CODE REFERENCE: Reservice of Food. 64E-11.004(18)(15). Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 7 calendar days.

Violation #21. Handling of dishware

-Wet nesting in dish area. -CORRECTED

CODE REFERENCE: Other Practices. 64E-11.005(4),(6). Spoons, knives, and forks shall be picked up by their handles. Other dishware shall be handled to prevent touching inside or lip surfaces. Only authorized individuals necessary for the food operation are allowed in the food preparation or utensil washing areas.

Violation #22. Refrigeration facilities/Thermometers

-Hot thermometer in milk cooler lane 2. -CORRECTED

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #37. Garbage disposal

-Dumpster lids open. -CORRECTED

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.

Inspection Conducted By: Kylar Johnson (371)
Inspector Contact Number: Work: (239) 690-2140 ex.
Print Client Name: Signed
Date: 9/5/2018

Inspector Signature:

Kylar Johnson

Client Signature:

X Jive Coppola