

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



1 of 2

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

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

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Coppola, Jill Phone: (239) 334-3095

Inspection Information

Purpose: Routine
Inspection Date: 4/26/2018

Begin Time: 11:15 AM
End Time: 12:25 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

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>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 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>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</p>	<p>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</p>
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Inspector Signature:

Client Signature:

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General Comments

NOTE: Hashbrown casserole 195F; cut fruit 40F; chicken 159F; deli meat 41F; True 40F; milk 39F; spicy chicken sandwich 181F; pizza 177F; Delfield 41F; Delfield 38F; walk-in 36F; sour cream 38F; chicken sandwich 174F; iodine 50ppm; hot water greater than 100F throughout.

NOTE: True cooler in pizza oven room being changed to a freezer unit.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 4/26/2018

Inspector Signature:

Handwritten signature of Louise Chang.

Client Signature:

Handwritten signature of Joe Cipriano.