

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00143
Name of Facility: Lehigh Senior High School
Address: 901 Gunnery Road N
City, Zip: Lehigh Acres 33971

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Summers, Theresa Phone: (239) 693-7860

Inspection Information

Purpose: Routine
Inspection Date: 11/28/2016

Begin Time: 09:45 AM
End Time: 10:32 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

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

Client Signature:

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2 of 2

General Comments

Calazones 178 F; Hamburgers 181 F; Milk 37 F; Fresh salad 38 F; Luncheon meat Wrap Sandwich 35 F; All reach-in coolers less than or equal to 36 F; Large walk-in cooler 23 F; All reach-in warming units less than or equal to 170 F; hot water at 120 throughout facility and at mop sink; iodine at 3 compartment sink 12.5 ppm.

Email Address(es): JimHow@leeschools.net;
theresals@leeschools.net;
Dornb@leeschools.net

Violations Comments

Violation #1. Sources, etc.
Dented can-DESTROYED ON SITE BY MANAGER.
CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Inspection Conducted By: Holly Bauer-Windhorst (2550)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 11/28/2016

Inspector Signature:

Client Signature: