

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



Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00581
Name of Facility: Varsity Lakes Middle School
Address: 801 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: Kirkwood, Linda Phone: (239) 464-4730
PIC Email: dornb@leeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 9/11/2018

Begin Time: 09:15 AM
End Time: 10:04 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 |
| 2. Stored temperature | 20. Handwashing | X 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 | X 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 |
| 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:

Client Signature:

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General Comments

Lunch meat wraps 37 F; Milk 37 F; Sausage patties 160 F; All Reach-in warming units greater than or equal to 191 F; All reach-in coolers less than or equal to 38 F; Large walk-in cooler 32 F; hot water 115 F at all sinks and at mop sink; iodine at 3 compartment sink 12.5 ppm.

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

Violations Comments

Violation #27. Design and fabrication
-Milk box on line 1 out of temp--taken off-line; WORK ORDER IN PLACE.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #37. Garbage disposal
-Dumpster lids open.
-Trash around dumpster area--vector attraction.

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: Holly Bauer-Windhorst (2550)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 9/11/2018

Inspector Signature:

Client Signature: