

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00614
 Name of Facility: G. Weaver Hipps Elementary School
 Address: 1200 Homestead Road N
 City, Zip: Lehigh Acres 33936

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Williams, Janet Phone: (239) 464-4730

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

Inspection Information

Purpose: Routine
 Inspection Date: 8/13/2018

Begin Time: 10:45 AM
 End Time: 11:28 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 X 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 X 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> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

Corn dog 140 F; Tuna salad 38 F; Milk 39 F; All reach-in warming units greater than or equal to 165 F; All reach-in coolers less than or equal to 38 F; Hot water 119 F throughout facility and at mop sink. Chlorine at 3-compartment sink 50 ppm.

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

Violations Comments

Violation #1. Sources, etc.
- Box of cucumbers expired, destroyed on site.

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.

Violation #39. Other facilities and operations
- Dead insect in light shield.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Holly Bauer-Windhorst (2550)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name: signed
Date: 8/13/2018

Inspector Signature:

Handwritten signature of Holly Bauer-Windhorst.

Client Signature:

Handwritten signature of Jenet Williams.