

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



1 of 3

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00148  
Name of Facility: North Fort Myers High School  
Address: 5000 Orange Grove Boulevard  
City, Zip: North Fort Myers 33903

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

Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Cindy Matteo Phone: (239) 995-2117

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/30/2018

Begin Time: 09:20 AM  
End Time: 10:45 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
X 3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	X 22. Refrigeration facilities/Thermometers	X 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	27. Design and fabrication	MANAGER CERTIFICATION
X 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

- Traulsen 42 degrees F corrected to 33 degrees F. All other reach in coolers, walk in cooler, and food cold holding in service line 41 degrees F or below.
- Foods hot holding at 140 degrees F or above
- Pizza 168 degrees F cook
- Cut lettuce 57 degrees F cooling in walk in cooler
- Hot water reached 100 degrees F
- Iodine sanitizer in 3 compartment sink read 25 ppm iodine and in sanitizer bucket read 12 ppm iodine

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CynthiaAM@leeschools.net

### Violations Comments

#### Violation #3. No further cooking/Rapid cooling

- Observed cut lettuce 57 degrees F cooling covered in walk in cooler. (Corrected)

CODE REFERENCE: Chilled Product/Rapid Cooling. 64E-11.004(3). Cold foods shall be prepared from chilled products. Foods shall be rapidly cooled using an approved technique.

#### Violation #11. Buffet requirements

- Observed student pick up apple with barehands and contact the food contact surface of the tongs provided. Tongs were switched with a new pair. (Corrected)

CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

#### Violation #22. Refrigeration facilities/Thermometers

- Traulsen reach in cooler by 3 compartment sink cold holding at greater than 41 degrees F. All product removed from reach in cooler. Reach in cooler tested at 33 degrees F at end of inspection. (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

- Observed dumpster lid left open

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.

#### Violation #39. Other facilities and operations

- Floor dirty under 3 compartment sink
- Drain dirty under 2 compartment sink
- Floor dirty between equipment in cookline
- Floor chipped/cracked by dry storage racks in front of the 3 compartment sink

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.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Joseph Loiselle (371)  
Inspector Contact Number: Work: (239) 690-2132 ex.  
Print Client Name: Cindy  
Date: 1/30/2018

Inspector Signature:

Handwritten signature of Joseph Loiselle.

Client Signature:

Handwritten signature of the client, Cindy.