

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00490
Name of Facility: The Sanibel School
Address: 3840 Sanibel Captiva Road
City, Zip: Sanibel 33957

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Howe, Jim Phone: (239) 472-1617

Inspection Information

Purpose: Routine
Inspection Date: 4/25/2018

Begin Time: 11:43 AM
End Time: 12:21 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

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	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	X 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:

Mitchell French

Client Signature:

Thelida Colleso

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General Comments

- Hotwater greater than 1000F throughout, 3- Compartment sink sanitizer Iodine 25ppm, Hotwater throughout greater than 100F, Iodine in sanitizer bucket 50ppm, WIC 36F, True 39F, Service line chicken nuggets 123F*, chicken nuggets in hot holding 118F*, Baked beans 160F, Milk 36F

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

Violations Comments

Violation #2. Stored temperature
- Chicken nuggets service line (123F) and chicken nuggets in hot holding (118F) less than 140F - (Corrected - reheated to 182F)
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #27. Design and fabrication
- Rubber seal/gasket torn on milk cooler
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #30. Methods of washing
- Iodine sanitizer solution in bucket 50ppm, not at correct concentration of 12.5ppm
- Iodine sanitizer solution in 3-compartment sink 25ppm, not at correct concentration of 12.5ppm
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Mitchell French (54489)
Inspector Contact Number: Work: (239) 690-2135 ex.
Print Client Name:
Date: 4/25/2018

Inspector Signature:

Mitchell French

Client Signature:

Thelida Colleso