

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00168
 Name of Facility: Villas Elementary School
 Address: 8385 Beacon Boulevard
 City, Zip: Fort Myers 33907

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Howe, Jim Phone: (239) 936-3776
 PIC Email:

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 9/11/2018

Begin Time: 08:25 AM
 End Time: 09:36 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	X 34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
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	X 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	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:

Mitchell French

Client Signature:

X [Signature]

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General Comments

Note: Hot water greater than 100F throughout, 3 Compartment sink 50ppm chlorine, sanitizer buckets 100ppm and 50ppm chlorine, Traulsen 48F (Empty in Defrost mode), Traulsen 35F, WIC 41F, Sour cream 36F, Sausage 195F, Milk 38F/38F, Water melon 39F, Baked beans 145F, Hamburger 178F, Cucumber 41F

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

- Thermometer not observed in WIC (Corrected)

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #34. Plumbing

- Air gap not observed below 3-compartment sink at dishwashing station (No direct connection is allowed between the sewer system and utensil washing sinks)

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Inspection Conducted By: Mitchell French (54489)
Inspector Contact Number: Work: (239) 690-2135 ex.
Print Client Name:
Date: 9/11/2018

Inspector Signature:

Mitchell French

Client Signature:

[Signature]