

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00137
 Name of Facility: Heights Elementary School
 Address: 15200 Alexandria Court
 City, Zip: Fort Myers 33908

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Howe, Jim Phone: (239) 481-1761

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 4/19/2018

Begin Time: 11:15 AM
 End Time: 12:17 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	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	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
X 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:

M F Smith

Client Signature:

PR Ben

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General Comments

Note: Hot water greater than 100F throughout, 3-Compartment sink 100ppm chlorine, Chlorine in sanitizer bucket 100ppm, Traulsen 32f, True 38F, Traulsen 38F, Traulsen 96970 not used, WIC 34F, baked potato, 180F, Cheese sauce 208F, Tuna 41F, Fried rice 158F, Sour cream 34F, peeled garlic 35F, Water melon 40F, Milk 39F/41F, Chicken teriyaki at service line 116F*, Chicken teriyaki in Traulsen 119F*

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

Violations Comments

Violation #2. Stored temperature

- Chicken teriyaki (116F) on service line less than 140F, (Corrected - Sent back to reheat)
- Chicken teriyaki (119F) in Traulsen less than 140F (Corrected - Chicken reheated to 170F)

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 #10. Food container

- Frozen pan of stuffed green peppers not date marked (Corrected)

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

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 #37. Garbage disposal

- Dumpster lid 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.

Inspection Conducted By: Mitchell French (54489)
Inspector Contact Number: Work: (239) 690-2135 ex.
Print Client Name: Priscilla
Date: 4/19/2018

Inspector Signature:

Client Signature: