

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00153  
Name of Facility: Pinewoods Elementary School  
Address: 11900 Stoneybrook Golf Drive  
City, Zip: Estero 33928

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

Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Smith, Linda Phone: (239) 334-1102

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/16/2017

Begin Time: 09:45 AM  
End Time: 10:55 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><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> X 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 <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
---	---	--

Inspector Signature:

Client Signature:

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



2 of 2

### General Comments

Note: Walk-in 37F; Hoshizaki 33F; 4 door True 37F; 2 door True 30F; Milk 37F; Orange Juice 34F; Mash Potatoes 156F; Turkey 152F; Iodine 25ppm; Sanitizer bucket 100ppm; Hot water greater than 100F throughout.

Note: Food service from 10:30am to 12:30pm.

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

### Violations Comments

Violation #22. Refrigeration facilities/Thermometers  
- Thermometer not observed in 2 door True cooler. -Corrected

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

Inspection Conducted By: Grayce Smith (6978)  
Inspector Contact Number: Work: (239) 690-2100  
Print Client Name:  
Date: 11/16/2017

Inspector Signature:

Handwritten signature of Grayce Smith.

Client Signature:

Handwritten signature of Rhonda Savelle.