

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



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Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00717
Name of Facility: Island Coast High
Address: 2125 De Navarra Parkway
City, Zip: Cape Coral 33909

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Crystal Stowell Phone: (239) 574-7284

Inspection Information

Purpose: Routine
Inspection Date: 1/23/2018

Begin Time: 09:35 AM
End Time: 11:00 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>FOOD SUPPLIES</p> <p>X 1. Sources, etc.</p> <p>FOOD PROTECTION</p> <p>2. Stored temperature</p> <p>3. No further cooking/Rapid cooling</p> <p>4. Thawing</p> <p>5. Raw fruits</p> <p>6. Pork cooking</p> <p>7. Poultry cooking</p> <p>8. Other animal cooking</p> <p>9. Least contact/Reheating</p> <p>10. Food container</p> <p>11. Buffet requirements</p> <p>12. Self-service condiments</p> <p>13. Reservice of food</p> <p>14. Sneeze guards</p> <p>15. Transportation of food</p> <p>16. Poisonous/Toxic materials</p> <p>PERSONNEL</p> | <p>17. Exclusion of personnel</p> <p>18. Cleanliness</p> <p>19. Tobacco use</p> <p>20. Handwashing</p> <p>21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS</p> <p>X 22. Refrigeration facilities/Thermometers</p> <p>23. Sinks</p> <p>24. Ice storage/Counter-protector</p> <p>25. Ventilation/Storage/Sufficient equipment</p> <p>26. Dishwashing facilities</p> <p>27. Design and fabrication</p> <p>28. Installation and location</p> <p>X 29. Cleanliness of equipment</p> <p>30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS</p> <p>31. Water supply</p> <p>32. Ice</p> <p>33. Sewage</p> | <p>34. Plumbing</p> <p>35. Toilet facilities</p> <p>X 36. Handwashing facilities</p> <p>37. Garbage disposal</p> <p>38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS</p> <p>X 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS</p> <p>40. Temporary food service events</p> <p>VENDING MACHINES</p> <p>41. Vending machines</p> <p>MANAGER CERTIFICATION</p> <p>42. Manager certification</p> <p>CERTIFICATES AND FEES</p> <p>43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT</p> <p>44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

- All coolers reading 41 degrees F or under
- All freezers hard frozen
- All hot holding units reading 140 degrees F or above
- Hot water reached 100 degrees F throughout
- Iodine sanitizer in 3 compartment sink 12 ppm and sanitizer bucket 12 ppm

Note: CFM Crystal Stowell 3-14-14

Note: Tall True reach in cooler by salad display case went into defrost mode during inspection

Note: Food service begins at 1005

Note: Garland oven is in disrepair at time of inspection (work order was placed)

Note: Floor stained around and under 3 compartment sink

Email Address(es): dornb@leeschools.net;
crystalas@leeschools.net;
kennethcw@leeschools.net

Violations Comments

Violation #1. Sources, etc.

- Observed 3 dented cans onsite (stop sale issued) (Operator immediatly discarded cans)

CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #22. Refrigeration facilities/Thermometers

- Did not observe thermometer in Wittco hot holding units in cookline and across from station 3/4

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

Violation #29. Cleanliness of equipment

- Observed sanitizer buckets kept directly on the floor (Corrected)

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #36. Handwashing facilities

- Employee mens room paper towel dispenser inoperable

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Violation #39. Other facilities and operations

- Observed drain dirty by preparation tables across from laundry area.

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: Crystal
Date: 1/23/2018

Inspector Signature:

Handwritten signature of Joseph Loiselle.

Client Signature:

Handwritten signature of Crystal.