

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



**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: Howe, Jim Phone: (239) 461-8459

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/9/2018

Begin Time: 09:55 AM  
End Time: 11:20 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	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	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:

*Gracie Smith*

Client Signature:

*Christopher Stowers*

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**General Comments**

Note: Salad case 40F; True reach-in 39F; Delfield 2 door 43F (see violation comments); 2 door pass through 40F; True 39F; Sub line 30F; Beverage air 40F; Walk-in cooler 40F; Milk 38F; Pizza 155F; Chicken 152F; Chicken and rice bowl 157F; Chicken wrap 162F; Sliced chicken 40F; Iodine 25ppm; Hot water greater than 100F throughout.

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

**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers

- Delfield 2 door reach-in exceeding cold-holding temperature of 41F. (43F). - All items within moved to other coolers, work order placed.
- Thermometer not observed in True reach-in by line 1. - Corrected

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

Violation #30. Methods of washing

- Sanitizer below required 12.5ppm of Iodine in sanitizer bucket. - Corrected
- Iodine test strips expired.

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: Grayce Smith (6978)  
Inspector Contact Number: Work: (239) 690-2100  
Print Client Name:  
Date: 5/9/2018

Inspector Signature:

*Grayce Smith*

Client Signature:

*Angela Stovall*