

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



Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00111
Name of Facility: Bayshore Elementary School
Address: 17050 Williams Road
City, Zip: North Fort Myers 33917

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Berry, Christopher Phone: (239) 543-3773

Inspection Information

Purpose: Routine
Inspection Date: 5/10/2018

Begin Time: 11:30 AM
End Time: 12:10 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

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

Client Signature:

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General Comments

NOTE: Chicken sandwich 145F; milk 37F; cut melon 55F; cottage cheese 40F; soup 150F; walk-in 34F; cottage cheese 39F; Traulsen 41F; Whirlpool 41F; chlorine 100ppm; hot water greater than 100F throughout.

NOTE: Traulsen defrost cycle on during service.

Email Address(es): dornb@leeschools.net;
JimHow@LeeSchools.Net;
christopherjb@leeschools.net

Violations Comments

Violation #2. Stored temperature

- Cut watermelon on line greater than 41F. (temp 55F) NOTE: Melon is stored in walk-in and was cut up this morning prior to service. Explained to staff to re chill melon prior to service as cut melon must be maintained at 41F or colder.

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

-Opened sour cream in walkin cooler not dated. - REPEAT

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

- Cold hold thermometer in warming cabinet. - 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: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 5/10/2018

Inspector Signature:

Client Signature: