

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



1 of 2

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: 10/17/2017

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

Client Signature:

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General Comments

NOTE: Milk 39F; burrito 143F; sausage 161F; potatoes reheated to greater than 160F; walk-in 39F; Sour cream in walk in 37F; Traulsen 35F; Potato Soup for staff 147F; iodine 25ppm; hot water greater than 100F throughout.

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

Violations Comments

Violation #2. Stored temperature

-Potatoes less than 140F on service line. -Pulled for reheating.

-Sausage less than 140F.- Reheated (161F).

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.

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.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 10/17/2017

Inspector Signature:

Client Signature: