

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: None
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Beddow, Dorn Phone: (239) 543-3773
PIC Email: dornb@leeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 9/18/2018

Begin Time: 08:45 AM
End Time: 09:20 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 | 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 | 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:

[Handwritten Signature]

Client Signature:

X Lisa Paul

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2 of 2

General Comments

NOTE: Traulsen 37F; Hot water above 100F throughout facility; Walkin 41F; Freezer 7F; Whirlpool 40F; Chlorine on service line 100ppm; olives 40F; Grape Juice 39F; Peaches 39F.

NOTE: Breakfast service finished upon arrival; Lunch preparation in progress.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Kylar Johnson (371)
Inspector Contact Number: Work: (239) 690-2140 ex.
Print Client Name: Signed
Date: 9/18/2018

Inspector Signature:

Kylar Johnson

Client Signature:

X Lisa Paul