

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00116  
Name of Facility: Cypress Lake High School  
Address: 6750 Panther Lane  
City, Zip: Fort Myers 33919

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Thiessen, Martie Phone: (239) 481-1683  
PIC Email:

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/29/2018

Begin Time: 11:02 AM  
End Time: 12:15 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><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food X 16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b> 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</p> <p><b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*Mitchell R French*

Client Signature:

*x Marshall*

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### General Comments

Note: Hot water greater than 100F throughout, 3 Comp sink Iodine 12ppm, WIC 38F, Pine apple chunks 38F, Water melon chunks 41F, Milk 38F, Cheeseburger 140F, Pizza 147F, Broccoli 129F\*, Broccoli 147F, Fried cheese 140F, Cheeseburger 147F

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

### Violations Comments

Violation #2. Stored temperature  
- Broccoli on serving line (129F) - Hot holding must be 140F (Moved to reheat)  
  
- Improper stacking - Sausage over ready to eat bagels in freezer (Corrected)  
- Improper storage - BBQ pork stored over ready to eat chicken snacks (Corrected)

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 #16. Poisonous/Toxic materials  
- Unmarked spray bottle on shelf near staff bathroom (Corrected)

CODE REFERENCE: Poisonous Material 64E-11.004(21). Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labelling and when used food will be protected at all times.

Inspection Conducted By: Mitchell French (54489)  
Inspector Contact Number: Work: (239) 690-2135 ex.  
Print Client Name:  
Date: 8/29/2018

Inspector Signature:

*Mitchell French*

Client Signature:

*x Marshall*