

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00158  
 Name of Facility: North Fort Myers Academy of The Arts  
 Address: 1856 Arts Way  
 City, Zip: North Fort Myers 33917  
  
 Type: School (more than 9 months)  
 Owner: The School District of Lee County \*  
 Person In Charge: Howe, Jim Phone: (239) 995-1154  
 PIC Email: dornb@leeschools.net

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 9/17/2018

Begin Time: 11:10 AM  
 End Time: 11:55 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    | X 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:

Client Signature:

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**General Comments**

NOTE: Veggie mix 170F; Pizza Pocket 165F; Fruit Bar 41F; Victory 182F; Victory 32F; True 41F; Iodine 3 comp sink 25ppm; Walk in 35F; Freezer -5F.

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

**Violations Comments**

Violation #39. Other facilities and operations  
-Missing ceiling tile above K-1 side on service line. -WORK ORDER in place  
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Kylar Johnson (371)  
Inspector Contact Number: Work: (239) 690-2140 ex.  
Print Client Name: Signed  
Date: 9/17/2018

Inspector Signature:

Handwritten signature of Kylar Johnson.

Client Signature:

Handwritten signature of the client.