

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



**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: Cuff, Cheri Phone: (239) 995-3353

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 5/18/2018

Begin Time: 11:15 AM  
 End Time: 12:35 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
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	X 27. Design and fabrication	MANAGER CERTIFICATION
X 11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	X 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: Pizza 147F; milk 41F; hamburger 142F; walk-in 34F; True reach-in 39F; True pass thru 40F; True pass thru 125382 36F; Victory 33712 36F; True 34F; sour cream 37F; iodine 25ppm; hot water greater than 100F throughout.

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

### Violations Comments

Violation #10. Food container  
- Opened sour cream not dated when opened.  
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 #11. Buffet requirements  
- Dispensing utensil not available for service of apples and pears at student service line. - CORRECTED  
CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Violation #27. Design and fabrication  
- Styrofoam cup used as scoop in white sugar bin. - CORRECTED  
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29. Cleanliness of equipment  
- Oven racks on floor in between ovens. - CORRECTED  
- Ice scoop not stored in a sanitary manner (on tray of spices/drink mixes). - CORRECTED, sent for rewashing  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing  
- Sanitizer bucket at prep area less than 12.5ppm iodine. - CORRECTED from 0ppm to 25ppm  
- Cloth not in sanitizer bucket at service line (front prep); cloth not submerged in sanitizer solution (back prep). - CORRECTED  
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 5/18/2018

Inspector Signature:

Client Signature: