

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00120  
Name of Facility: Cape Coral High School  
Address: 2300 Santa Barbara Boulevard S  
City, Zip: Cape Coral 33991

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

Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Harmon, Peter Phone: (239) 574-6766

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/8/2018

Begin Time: 11:05 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.	X 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	X 22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
X 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	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: Milk 36F; diced chicken 40F; True 40F; True deli cooler 39F; chicken sandwich 150F; chicken noodle soup 153; Bev Air coolers meet 41F or colder; chicken nuggets 159F; steamed veggies 170F; pizza 144F; Traulsen 40F; Traulsen kitchen 36F; milk line 8 41F; walk-in 40F; cottage cheese 40F; iodine bucket 25ppm; chlorine bucket 50ppm; 3 comp iodine 25ppm; hot water greater than 100F throughout.

NOTE: Traulsen pass through cooler has a work order created on 1/8/18. Unit met temperature range from 12/14-12/22 and went down during winter break. Out of order signage posted during inspection.

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

### Violations Comments

#### Violation #7. Poultry cooking

- Chicken nuggets pulled from oven and brought to front line not cooked to 165F (temp 158F). - CORRECTED, returned to oven to heat to 165F  
CODE REFERENCE: Poultry. 64E-11.004(7). Poultry, stuffing, and stuffed meats shall be cooked to 165 °F for at least 15 seconds.

#### Violation #18. Cleanliness

- Hair restraints not worn a staff member. - CORRECTED

CODE REFERENCE: Clothing. 64E-11.005(2). Employees must wear a hair restraint and clean outer clothing. Gloves must be worn when nails are polished, artificial, or no trimmed.

#### Violation #22. Refrigeration facilities/Thermometers

- Vulcan warming cabinet on Line 7 missing thermometer. - CORRECTED

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

#### Violation #30. Methods of washing

- Cloths not submerged in sanitizer buckets. - 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: 1/8/2018

Inspector Signature:

Client Signature: