

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00579  
 Name of Facility: Gulf Primary Learning Ctr  
 Address: 3400 SW 17th Place  
 City, Zip: Cape Coral 33914  
  
 Type: School (more than 9 months)  
 Owner: The School District of Lee County \*  
 Person In Charge: Miceli, Val Phone: (239) 549-0442

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 5/17/2018

Begin Time: 12:20 PM  
 End Time: 12:55 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<br>1. Sources, etc.<br>FOOD PROTECTION<br>2. Stored temperature<br>3. No further cooking/Rapid cooling<br>4. Thawing<br>5. Raw fruits<br>6. Pork cooking<br>7. Poultry cooking<br>8. Other animal cooking<br>9. Least contact/Reheating<br>10. Food container<br>11. Buffet requirements<br>12. Self-service condiments<br>13. Reservice of food<br>14. Sneeze guards<br>15. Transportation of food<br>16. Poisonous/Toxic materials<br>PERSONNEL | 17. Exclusion of personnel<br>18. Cleanliness<br>19. Tobacco use<br>20. Handwashing<br>21. Handling of dishware<br>EQUIPMENT/UTENSILS<br>22. Refrigeration facilities/Thermometers<br>23. Sinks<br>24. Ice storage/Counter-protector<br>25. Ventilation/Storage/Sufficient equipment<br>26. Dishwashing facilities<br>27. Design and fabrication<br>28. Installation and location<br>29. Cleanliness of equipment<br>30. Methods of washing<br>SANITARY FACILITIES AND CONTROLS<br>31. Water supply<br>32. Ice<br>33. Sewage | 34. Plumbing<br>35. Toilet facilities<br>36. Handwashing facilities<br>37. Garbage disposal<br>38. Vermin control<br>OTHER FACILITIES AND OPERATIONS<br>39. Other facilities and operations<br>TEMPORARY FOOD SERVICE EVENTS<br>40. Temporary food service events<br>VENDING MACHINES<br>41. Vending machines<br>MANAGER CERTIFICATION<br>42. Manager certification<br>CERTIFICATES AND FEES<br>43. Certificates and fees<br>INSPECTION/ENFORCEMENT<br>44. Inspection/Enforcement |
|---|--|---|

Inspector Signature:

Client Signature:

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**General Comments**

NOTE: Chicken nuggets 185F; chicken teriyaki 143F; rice 156F; steamed veggies 159F; milk 41F; diced chicken salad 40F; walk-in 39F; cottage cheese 34F; Traulsen pass thru 41F; iodine 25ppm; hot water greater than 100F throughout.

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 5/17/2018

Inspector Signature:

Handwritten signature of Louise Chang.

Client Signature:

Handwritten signature of the client, likely a parent or school representative.