

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00157
 Name of Facility: Spring Creek Elementary School
 Address: 25571 Elementary Way
 City, Zip: Bonita Springs 34135

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Howe, Jim Phone: (239) 947-0001

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

Inspection Information

Purpose: Routine
 Inspection Date: 4/20/2018

Begin Time: 11:40 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	X 35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	X 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
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	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:

Grace Smith

Client Signature:

[Signature]

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



2 of 2

General Comments

Note: Mini Corndogs 145F; Chicken Tenders 146F; Milk 37F; Potato Salad 41F; True Pass through 35F, 32F; Walk-in 38F; Iodine 50ppm; hot water greater than 100F throughout.

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers
- No thermometer observed in milk coolers. - Corrected

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

Violation #29. Cleanliness of equipment
- Spray nozzle at 3 compartment sink dirty.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing
- Expired Iodine test strips.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #35. Toilet facilities
- Deodorizer used in restroom. - Corrected

CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Violation #37. Garbage disposal
- Dumpsters not on concrete pad (in grass). (Note: Will be moved the next time the garbage pickup comes).

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Grayce Smith (6978)
Inspector Contact Number: Work: (239) 690-2100
Print Client Name:
Date: 4/20/2018

Inspector Signature:

Grayce Smith

Client Signature:

Oscar Agu