

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00624
 Name of Facility: Hector Cafferata Jr. Elementary School
 Address: 250 Santa Barbara Boulevard N
 City, Zip: Cape Coral 33993

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Davidson, Ginger Phone: (239) 242-1294

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 5/10/2017

Begin Time: 09:00 AM
 End Time: 09:45 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 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating X 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities X 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Client Signature:

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General Comments

Hot Water Greater than 100F Throughout; Iodine Sanitizer at 3-Compartment Sink 25ppm; Walk In Cooler 40F; True 2-Door Cooler 123279 39F; Chicken 142F; Milk 40F

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

Violations Comments

Violation #10. Food container

-Expired food items observed in walk in cooler. VOLUNTARILY DISCARDED

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 #27. Design and fabrication

-Light out in Garland Oven 69284. WORK ORDER

-Light out in True Warmer 126289. WORK ORDER

Inspection Conducted By: Beth Arnold (31178)
Inspector Contact Number: Work: (239) 690-2100 ex.2128
Print Client Name:
Date: 5/10/2017

Inspector Signature:

Client Signature: