

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00127
Name of Facility: Estero High School
Address: 21900 River Ranch Road
City, Zip: Estero 33928

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Malone, Teresa Phone: (239) 334-6403

Inspection Information

Purpose: Routine
Inspection Date: 4/27/2018

Begin Time: 10:10 AM
End Time: 11:30 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	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
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	30. Methods of washing	43. Certificates and fees
X 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:

Gracie Smith

Client Signature:

Teresa Malone

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2 of 2

General Comments

Note: Ground beef 194F; Cottage cheese 39F; Milk 37F; Pizza 180F; Calzone 150F; Hamburger 144F; True pass-through 37F, 37F; Sub True 40F; True reach-in 41F; Walk-in cooler 36F; Chlorine 100ppm; Hot water greater than 100F throughout.

Food Service from 10:05-11:30.

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

Violations Comments

Violation #14. Sneeze guards
- Sneeze guards not down during service at teacher's bar. - Corrected

CODE REFERENCE: Sneeze guards. 64E-11.006(1)(f). Unwrapped foods which are displayed or placed on counters will be provided with sneezeguards or other protection.

Violation #29. Cleanliness of equipment
- Spray nozzle at 3 compartment sink dirty (1 of 2). - Corrected

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

Inspection Conducted By: Grayce Smith (6978)
Inspector Contact Number: Work: (239) 690-2100
Print Client Name:
Date: 4/27/2018

Inspector Signature:

Grayce Smith

Client Signature:

Teresa Malone