

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00616  
Name of Facility: Rayma C Page Elementary School  
Address: 17000 S Tamiami Trail  
City, Zip: Fort Myers 33908  
  
Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Howe, Jim Phone: (239) 949-8346

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/19/2018

Begin Time: 09:35 AM  
End Time: 10:31 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	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	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	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	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:

*M French*

Client Signature:

*Rosa Nino*

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**General Comments**

Note: Water greater than 100F throughout, 3-Compartment sink 12.5ppm Iodine, Iodine in sanitizer bucket 12.5ppm, Traulsen 41F, Traulsen 37F, Traulsen 65402 not in use, WIC 39F, Zucchini 39F, Milk 37F/40F, Chicken teriyaki 189F, Yogurt in WIC 39F, Fried rice 180F, Salad 41F

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

**Violations Comments**

Violation #37. Garbage disposal  
- Dumpster lid open  
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: Mitchell French (54489)  
Inspector Contact Number: Work: (239) 690-2135 ex.  
Print Client Name: Laura  
Date: 4/19/2018

Inspector Signature:

*M French*

Client Signature:

*Laura Page*