

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
PIC Email:

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 9/7/2018

Begin Time: 09:21 AM
End Time: 10:19 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	X 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	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
X 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	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:

Mitchell A French

Client Signature:

X Frankie Krouft

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General Comments

Note: Hot water greater than 100F throughout, WIC 39F, Traulsen 34F, 39F, 41F, 40F, milk 36F, 39F, Taco meat 120F (Still cooking), Beans 142F, French toast 140F

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

Violations Comments

Violation #10. Food container

- Container of hamburger gravy exceeds more than 7 days from time of preparation (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 #22. Refrigeration facilities/Thermometers

- Thermometer not observed in Traulsen cooler (65405) (Corrected)

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

Violation #30. Methods of washing

- Concentration of Iodine in 3-Compartment sink less than 12.5ppm (Corrected)

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

Violation #36. Handwashing facilities

- No soap observed at hand washing stations (2X) (Corrected)

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Mitchell French (54489)
Inspector Contact Number: Work: (239) 690-2135 ex.
Print Client Name:
Date: 9/7/2018

Inspector Signature:

Mitchell French

Client Signature:

X Frankie Krouft