

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00161  
 Name of Facility: Colonial Elementary School  
 Address: 3800 Schoolhouse Road  
 City, Zip: Fort Myers 33916  
  
 Type: School (more than 9 months)  
 Owner: The School District of Lee County \*  
 Person In Charge: Howe, Jim Phone: (239) 939-2242  
 PIC Email: donnaea@leeschools.net

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 9/13/2018

Begin Time: 09:00 AM  
 End Time: 10:00 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
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:

*Kyle Johnson*

Client Signature:

*X Eugene a J*

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**General Comments**

NOTE: Teriyaki Chicken 150F; Strawberry Milk 40F; Grapes 40F; Pear 39F; Orange 39F; Strawberry 40F; Rice 161F; Chicken 171F; Veggie Mix 193F; Traulsen 165F; Traulsen 40F; 3 comp sink 75ppm; Bleach Sanitizer on line 75ppm; Walk in 38F; Freezer 20F.

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

**Violations Comments**

Violation #29. Cleanliness of equipment  
-Wet nesting in dish area: CORRECTED on site  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Kylar Johnson (371)  
Inspector Contact Number: Work: (239) 690-2140 ex.  
Print Client Name: Signed  
Date: 9/13/2018

Inspector Signature:

*Kylar Johnson*

Client Signature:

*X Eugene a J*