

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00144  
Name of Facility: Dr. Carrie D. Robinson Littleton Elementary  
Address: 700 Hutto Road  
City, Zip: North Fort Myers 33903  
  
Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Howe, Jim Phone: (239) 995-3800

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/25/2017

Begin Time: 10:15 AM  
End Time: 11:03 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
X 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	X 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:

Client Signature:

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### General Comments

- All potentially hazardous foods reading 41 degrees F or below
- All potentially hazardous foods hot holding reading 140 degrees F or above
- Hot water through out reaching a minimum of 100 degrees F
- Iodine read 25 ppm

Note: Food service normally runs from 10:15 to 11:45

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

### Violations Comments

#### Violation #2. Stored temperature

- Observed coats and other non food items stored above food to be served in dry storage area. Corrected on site.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

#### Violation #29. Cleanliness of equipment

- Observed shelf soiled under preparation table next to preparation sinks.
- Observed Seco hotbox exterior soiled.

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

#### Violation #39. Other facilities and operations

- Mold like substance growth on faucet in employee restroom
- Observed floor tiles soiled along wall between ice machine and pan rack.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Joseph Loiselle (371)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 8/25/2017

Inspector Signature:

Client Signature: