

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00583  
Name of Facility: Ida S. Baker High School  
Address: 3500 Agualinda Boulevard  
City, Zip: Cape Coral 33914

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

Type: School (more than 9 months)  
Owner: The School District of Lee County \*  
Person In Charge: Callahan, Denise Phone: (239) 541-4835  
PIC Email: deniseec@leeschools.net

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/24/2018

Begin Time: 10:05 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
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
X 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	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:

Client Signature:

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### General Comments

NOTE: All Beverage Air coolers meet minimum required 41F; popcorn chicken 142F; green beans 168F; pizza 148F; turkey wrap 39F; milk 37F; pasta 158F; cottage cheese 38F; soup 188F; chicken 195F; True 39F; Traulsen reach-in 37F; True reach-in 40F; Traulsen tass thru 38F; walk-in 37F; iodine 3 comp sink 25ppm; hot water greater than 100F throughout.

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

### Violations Comments

Violation #2. Stored temperature  
- Butter at teacher bar stored at room temperature.  
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 #5. Raw fruits  
- Washed fruits placed in original cardboard box (not a cleanable surface) - Fruits rewashed  
CODE REFERENCE: Raw Fruits. 64E-11.004(5). Raw fruits and vegetables shall be washed prior to use.

Violation #29. Cleanliness of equipment  
- Clean knife stored in drawer touching personal item (charger).  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing  
- Sanitizer solution does not cover wiping cloth in sanitizer bucket at line A.  
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 8/24/2018

Inspector Signature:

Handwritten signature of Louise Chang.

Client Signature:

Handwritten signature of the client.