

**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

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/7/2017

Begin Time: 11:00 AM  
End Time: 12:45 PM

**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
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	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
X 16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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2 of 2

### General Comments

NOTE: All Beverage Air coolers meet minimum required 41F; Deli True 39F, milk 38F; Traulsen 2 door 40F; True reach-in 40F, Kens Ranch 41F; Traulsen pass thru 40F; walk-in 40F; milk 35; tuna salad 41F; pizza 170F; milk 35F; taco meats 161F; Pulled pork 172; Potato soap 176F; Italian wrap 41F; iodine bucket 12.5ppm; 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  
- Raw eggs stored on same shelf as ready to eat food.  
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 #10. Food container  
-Opened ready to eat meats in Walk in Cooler not dated.  
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 #16. Poisonous/Toxic materials  
-Sanitizer bucket on floor was placed on food service table.  
CODE REFERENCE: Poisonous Material 64E-11.004(21). Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labelling and when used food will be protected at all times.

Violation #39. Other facilities and operations  
-Mop sink hot water handle in disrepair. - WORK ORDER (The part has been purchased, needs to be installed).  
-Personal items observed on cart next to clean wares and on prep/service table.  
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: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 11/7/2017

Inspector Signature:

Client Signature: