

FOOD SERVICE

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

Geocoded 26.559933/-81.603636

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (use other)
 OTHER

TYPE: School (more than 9 months)



NAME East Lee County High School
ADDRESS 715 Thomas Sherwin Avenue S, Apartment **CITY** Lehigh Acres
OWNER The School District of Lee County * **ZIP** 33974
PERSON IN CHARGE Lee, Cynthia **PHONE** (239) 461-8459
EMAIL cynthiaal@leeschools.net; lindaer@leeschools.net

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
11:00	12:30	03/13/2014	2550	36-48-00695

RE-INSPECTION DATE

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.

FOOD SUPPLIES

1. Sources etc.

FOOD PROTECTION

2. Stored temperature
 3. No further cooking/rapid cooling
 4. Thawing
 5. Raw fruits
 6. Pork cooking
 7. Poultry cooking
 8. Other animal cooking
 9. Least contact/reheating
 10. Food container
 11. Buffet requirements
 12. Self-service condiments
 13. Reservice of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 26. Dishwashing facilities

27. Design and fabrication
 28. Installation and location
 29. Cleanliness of equipment
 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply
 32. Ice
 33. Sewage
 34. Plumbing
 35. Toilet facilities
 36. Handwashing facilities
 37. Garbage disposal
 38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations
TEMPORARY FOOD SERVICE EVENTS
 40. Temporary food service events
VENDING MACHINES
 41. Vending machines
MANAGER CERTIFICATION
 42. Manager certification
CERTIFICATES AND FEES
 43. Certificates and fees
INSPECTION/ENFORCEMENT
 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

Violation #27 BevAir Milk Cooler #81976 panel broken, sharp edges exposed-WORK ORDER IN PLACE.
 Violation #37 Dumpster lids open.

Meat sauce 180 F; Chef salad 38 F; Chicken wrap 37F; Pizza 158 F; True cooler <36 F; All Traulsen reach in coolers <36F, All Bev Air Milk Coolers <38 F, Milk 40 F, All Traulsen warmers >168 F; Hot water >100 through out, mop sink hot water > 100 F, Walk in cooler 34 F, Iodine at 3-compartment sink and in sanitizer buckets 12.5 ppm.

INSPECTION CONDUCTED BY: Holly Bauer-Windhorst
 INSPECTION COND SIGNATURE: *Holly Bauer-Windhorst*
 COPY OF REPORT RECEIVED BY: *Cynthia Lee*

PHONE: (239) 690-2100 ex.
 PHONE2: (239) 690-2100 ex.
 DATE: 3/13/2014

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: East Lee County High School

Date: 03/13/2014

Identification No: 36-48-00695

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Holly Bauer-Windhorst

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