

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 West Concession

ADDRESS 715 Thomas Sherwin Avenue **CITY** Lehigh Acres

OWNER The School District of Lee County * **ZIP** 33974

PERSON IN CHARGE The School District of Lee County **PHONE** (239) 369-2932

EMAIL obednm@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
12:50	13:05	05/19/2014	2550	36-48-1370185

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

Pepsi reach in 40 F; GE refrigerator 39 F; Hot water 110.

*NOTE, last day of school May 28, 2014-- Maintenance has work orders in place for painting, repairs and cleaning of all concessions.

INSPECTION CONDUCTED BY: Holly Bauer-Windhorst

INSPECTION COND SIGNATURE: *Holly Bauer-Windhorst*

COPY OF REPORT RECEIVED BY: *John J. Lewis*

PHONE: (239) 690-2100 ex.

PHONE2: (239) 690-2100 ex.

DATE: 5/19/2014

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



Name: East Lee County High School West Concession

Date: 05/19/2014

Identification No: 36-48-1370185

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Holly Bauer-Windhorst

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