

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-1702797  
 Name of Facility: Southwest Florida Public Service Academy  
 Address: 4312 Michigan Avenue  
 City, Zip: Fort Myers 33905  
  
 Type: School (more than 9 months)  
 Owner: The School District of Lee County \*  
 Person In Charge: The School District of Lee County \*      Phone: (239) 334-1102

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 3/21/2017

Begin Time: 11:15 AM  
 End Time: 11:55 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**

- |   |   |  |
|---|---|--|
| <p><b>FOOD SUPPLIES</b><br/>                 1. Sources, etc.<br/> <b>FOOD PROTECTION</b><br/>                 2. Stored temperature<br/>                 3. No further cooking/Rapid cooling<br/>                 4. Thawing<br/>                 5. Raw fruits<br/>                 6. Pork cooking<br/>                 7. Poultry cooking<br/>                 8. Other animal cooking<br/>                 9. Least contact/Reheating<br/>                 10. Food container<br/>                 11. Buffet requirements<br/>                 12. Self-service condiments<br/>                 13. Reservice of food<br/>                 14. Sneeze guards<br/>                 15. Transportation of food<br/>                 16. Poisonous/Toxic materials<br/> <b>PERSONNEL</b></p> | <p>17. Exclusion of personnel<br/>                 18. Cleanliness<br/>                 19. Tobacco use<br/>                 20. Handwashing<br/>                 21. Handling of dishware<br/> <b>EQUIPMENT/UTENSILS</b><br/>                 22. Refrigeration facilities/Thermometers<br/>                 23. Sinks<br/>                 24. Ice storage/Counter-protector<br/>                 25. Ventilation/Storage/Sufficient equipment<br/>                 26. Dishwashing facilities<br/>                 27. Design and fabrication<br/>                 28. Installation and location<br/>                 X 29. Cleanliness of equipment<br/>                 30. Methods of washing<br/> <b>SANITARY FACILITIES AND CONTROLS</b><br/>                 31. Water supply<br/>                 32. Ice<br/>                 33. Sewage</p> | <p>X 34. Plumbing<br/>                 35. Toilet facilities<br/>                 36. Handwashing facilities<br/>                 37. Garbage disposal<br/>                 38. Vermin control<br/> <b>OTHER FACILITIES AND OPERATIONS</b><br/>                 39. Other facilities and operations<br/> <b>TEMPORARY FOOD SERVICE EVENTS</b><br/>                 40. Temporary food service events<br/> <b>VENDING MACHINES</b><br/>                 41. Vending machines<br/> <b>MANAGER CERTIFICATION</b><br/>                 42. Manager certification<br/> <b>CERTIFICATES AND FEES</b><br/>                 43. Certificates and fees<br/> <b>INSPECTION/ENFORCEMENT</b><br/>                 44. Inspection/Enforcement</p> |
|---|---|--|

**General Comments**

Boneless chicken thighs 160 F; Large walk in cooler 32 F; True reach in soda cooler 31 F; Green salad 38 F; Warming table 180 F; Hot water 110 F.

Email Address(es): JamesMW@Leeschools.net

Inspector Signature:

Client Signature:

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**Violations Comments**

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| Violation #29. Cleanliness of equipment<br>Knives and knife caddy at prep sink which is located next to dishwasher and dishwasher rack for drying--INSPECTOR HAD WORK ORDER PUT IN PLACE TO REMOVE KNIFE CADDY TO SALAD PREP TABLE.<br>CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner. |
| Violation #34. Plumbing<br>Soda dispenser hose for condensation plumbed to hand sink--REMOVE TO ANOTHER LOCATION.<br>CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.   |

Inspection Conducted By: Holly Bauer-Windhorst (2550)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 3/21/2017

Inspector Signature:

Handwritten signature of Holly Bauer-Windhorst.

Client Signature:

Handwritten signature of James Walburn.