



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



Facility Information Section

Satisfactory

Permit Number: 36-48-00732
Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Nestler, Richard Phone: (239) 464-4730
Name of Facility: Oak Hammock Middle School
Address: 5321 Tice Street
City, Zip: Ft Myers 33905

Inspection Results Information Section

Purpose: Routine
Inspection Date: 8/27/2015
Begin Time: 10:45 AM
End Time: 11:45 AM
Correct By: None
Re-Inspection Date: None

Additional Information Section

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 Section

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
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	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	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
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

General Comments Section

Taco meat 180 F; hamburger 158 F; ham and cheese sub 33 F; milk 37 F; terriyak chicken 166 F; hot water is 110 throughout facility and at mop sink; Traulsen warmers greater than or equal to 181 F; BevAir milk coolers less than or equal to 39 F; Traulsen reach in coolers less than or equal to 38 F; large walk in cooler 28 F; iodine at 3 compartment sink 12.5ppm.

Inspector Signature:

A. Bruce Windhart

Client Signature:

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Violations Comments Section

No Violation Comments Available

Inspection Conducted By: Holly Bauer-Windhorst (2550)
Phone: (239) 690-2100 ex.
Received By: Signed
Date: 8/27/2015

Inspector Signature:

Holly Bauer-Windhorst

Client Signature:

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