

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00582
 Name of Facility: Veterans Park Academy of The Arts
 Address: 49 Homestead Road S
 City, Zip: Lehigh Acres 33936

 Type: School (more than 9 months)
 Owner: The School District of Lee County *
 Person In Charge: Wilson, Mark Phone: (239) 464-4730

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

Inspection Information

Purpose: Routine
 Inspection Date: 2/24/2016

Begin Time: 11:15 AM
 End Time: 12:28 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 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/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities X 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
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Inspector Signature:

Client Signature:

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General Comments

Pizza 168 F; Baked chicken 170 F; Lobster bisque soup 189 F; Hot water at 114 F throughout and at mop sink; Chlorine at 3 compartment sink 50 ppm; All warming units greater than or equal to 160 F; All reach-in coolers less than or equal to 36 F; Large walk in cooler 34 F.

*NEW KITCHEN PROPOSED; CONSTRUCTION DAY AFTER LAST DAY OF SCHOOL.
US FOODS BRINGING LOAD DURING INSPECTION.

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Violations Comments

Violation #27. Design and fabrication
Gasket torn on walk in cooler door.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Holly Bauer-Windhorst (2550)
Work: (239) 690-2100 ex.
Date: 2/24/2016

Inspector Signature:

Client Signature: