

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00612  
Name of Facility: Oasis Charter Elementary School  
Address: 3415 Oasis Boulevard  
City, Zip: Cape Coral 33914

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

Type: School (more than 9 months)  
Owner: City of Cape Coral Charter School Authority\*  
Person In Charge: Thomas, Maria Phone: (239) 542-1577  
PIC Email: maria.thomas@capecharterschools.org

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/27/2018

Begin Time: 11:55 AM  
End Time: 12:30 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. Reserve 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

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**

**VENDING MACHINES**

41. Vending machines

**MANAGER CERTIFICATION**

42. Manager certification

**CERTIFICATES AND FEES**

43. Certificates and fees

**INSPECTION/ENFORCEMENT**

44. Inspection/Enforcement

Inspector Signature:

Client Signature:

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### General Comments

NOTE: Milk 43F; Reach-in 39F; Victory 33F; True 30F; beans 164F; mashed potatoes 150F; chicken nuggets 162F; quaternary ammonium 200ppm; hot water greater than 100F throughout.

NOTE: Outdoor walk-in freezer is shared with the middle school.

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maintenanceteam@capecharterschools.org

### Violations Comments

**Violation #2. Stored temperature**

- Milk stored at a temperature greater than 41F (temp 43F). NOTE: Milk delivery this morning.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

**Violation #16. Poisonous/Toxic materials**

- Sanitizer stored above food/food service items on rack in dry storage. - CORRECTED

CODE REFERENCE: Poisonous Material 64E-11.004(21). Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labelling and when used food will be protected at all times.

**Violation #34. Plumbing**

- Leak at sanitize bin faucet at 3 compartment sink. - WORK ORDER

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

**Violation #37. Garbage disposal**

- Both dumpster bins missing plugs. - REPEAT

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 8/27/2018

Inspector Signature:

Client Signature: