

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: Lanzilotta, Melissa Phone: (239) 542-1577

**Inspection Information**

Purpose: Routine  
Inspection Date: 10/25/2017

Begin Time: 11:20 AM  
End Time: 12:00 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**

- X 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
- X 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

27. Design and fabrication

28. Installation and location

X 29. Cleanliness of equipment

30. Methods of washing

**SANITARY FACILITIES AND CONTROLS**

31. Water supply

32. Ice

33. Sewage

X 34. Plumbing

35. Toilet facilities

36. Handwashing facilities

X 37. Garbage disposal

38. Vermin control

**OTHER FACILITIES AND OPERATIONS**

X 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

Inspector Signature:

Client Signature:

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2 of 2

### General Comments

NOTE: Meat sauce 165F; milk 41F; strawberry milk 46F; Victory 41F; True 41F; quaternary ammonium 400ppm; 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 (46F) on service line greater than 41F. - Corrected - Rotated milk out from main cooler to service line cooler.

- Improper stacking of food in freezer. (NOTE: Ready-to-eat food next to food requiring cooking; raw sliders by plantains, popsicles)

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 #10. Food container

- Bread bins not stored 6 inches off floor at service line. - CORRECTED

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents.

Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours.

Food must be stored six inches above the floor.

#### Violation #29. Cleanliness of equipment

- Interior panel of ice machine dirty. NOTE: New ice machine on site to be installed

- Refrigerator rack on floor. - CORRECTED

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

#### Violation #34. Plumbing

- Backflow prevention device not observed at mop sink.

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

- Dumpster bin in disrepair. (bottom of bin rusted out)

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.

#### Violation #39. Other facilities and operations

- Floor grout dirty throughout. - REPEAT - WORK ORDER

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided.

Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Louise Chang (86346)  
Inspector Contact Number: Work: (239) 690-2100 ex.  
Print Client Name:  
Date: 10/25/2017

Inspector Signature:

Client Signature: