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



1 of 2

Facility Information

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

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

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.

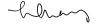
Violation Markings

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

Inspector Signature:

Client Signature:

Email



Form Number: DH 4023 01/05

36-48-00612 Oasis Charter Elementary School

RESULT: Satisfactory

Correct By: Next Inspection Re-Inspection Date: None

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

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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.

Email Address(es): melissa.lanzilotta@capecharterschools.org; danielle.jensen@capecharterschools.org; 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

- Refridgerator 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 guarter 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:

Email

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