



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



1 of 2

Facility Information Section

Satisfactory

Permit Number: 36-48-00660
Type: School (more than 9 months)
Owner: City of Cape Coral Charter School Authority
Person In Charge: Clark, Cara Phone: 283-4511
Name of Facility: Oasis Charter Middle School
Address: 3507 Oasis Boulevard
City, Zip: Cape Coral 33914

Inspection Results Information Section

Purpose: Routine	Begin Time: 11:45 AM	Correct By: None
Inspection Date: 9/10/2015	End Time: 12:30 PM	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

Cheeseburger 147F; corn 164F; milk 40F; Delfield 38F; True 2d 41F; Imbera 40F; True sandwich 41F; True drink 38F; True 2d RI 41F; Quaternary ammonium 200ppm; hot water greater than 100F throughout.

NOTE: Unable to obtain signature while on site due to computer program issue.

Inspector Signature:

Client Signature:



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Violations Comments Section

No Violation Comments Available

Inspection Conducted By: Louise Chang (86346)
Phone: (239) 690-2100 ex.
Received By: Signed
Date: 9/10/2015

Inspector Signature:

A handwritten signature in black ink, appearing to be "Louise Chang".

Client Signature:

A handwritten signature in black ink, appearing to be "Email".