

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00660
Name of Facility: Oasis Charter Middle School
Address: 3507 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: Ossichak, Mary Phone: (239) 283-4511

Inspection Information

Purpose: Routine
Inspection Date: 1/11/2018

Begin Time: 12:00 PM
End Time: 12:50 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
- 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

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

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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General Comments

NOTE: Meatball sub 136F; meatball sub 145F; True 38F; Delfield 35F; True 36F; Superior 30F; milk 37F; Imbera 40F; Delfield 30F; True dining 37F; quaternary ammonium 200ppm; hot water greater than 100 throughout.

NOTE: Outdoor walk-in freezer shared with elementary school.

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Violations Comments

Violation #2. Stored temperature

- Meatball subs on line less than 140F (temp 136F) - Pulled from line, another batch from warming cabinet brought out to line.

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 #39. Other facilities and operations

- Unauthorized personnel in kitchen.

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: 1/11/2018

Inspector Signature:

Client Signature: