

Food Establishment Inspection Report

	Facility Type: <input type="checkbox"/> Adult Day Care <input type="checkbox"/> Bar/Lounge <input type="checkbox"/> Domestic Violence <input type="checkbox"/> Intermediate Care DD <input type="checkbox"/> PPEC <input type="checkbox"/> Afterschool Meal Prog <input type="checkbox"/> Civic <input type="checkbox"/> Fraternal Org. <input type="checkbox"/> Migrant Housing <input type="checkbox"/> Recreational Camp <input type="checkbox"/> Short-term Res Treat <input type="checkbox"/> Assisted Living <input type="checkbox"/> Crisis Stabilization Unit <input type="checkbox"/> Home for Special Services <input type="checkbox"/> Movie Theater <input type="checkbox"/> Residential Treatment Fac. <input type="checkbox"/> Transitional Living Fac <input type="checkbox"/> <input type="checkbox"/> Detention Fac. <input type="checkbox"/> Hospice <input checked="" type="checkbox"/> School			
	PURPOSE: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Construction <input type="checkbox"/> Complaint <input type="checkbox"/> Consultation <input type="checkbox"/> Change of Ownership <input type="checkbox"/> Epidemiology <input type="checkbox"/> Temporary Event <input type="checkbox"/> Other _____			
Name of Establishment: Oasis Charter Middle School		RESULTS: <input checked="" type="checkbox"/> Satisfactory <input type="checkbox"/> Unsatisfactory <input type="checkbox"/> Incomplete <input type="checkbox"/> Closure <input type="checkbox"/> Out of Business	Correct by: <input checked="" type="checkbox"/> Next Routine Inspection <input type="checkbox"/> 8 A.M. on _____ (Date) Number of Risk Factors/Intervention Violations Marked "OUT" (Items 1-29) <u>0</u> Number of Repeat Violations (1-57 R) <u>0</u>	Stop Sale Issued NO
Address: 3507 Oasis Boulevard City: Cape Coral		ZIP Code: 33914 Name of Person in Charge: Mary Ossichak		
Telephone: (239) 283-4511		Person in Charge Email: mary.ossichak@capecharterschools.org		
Date (MM/DD/YY) 01/09/19	Begin Time AM/PM 11:15PM	End Time AM/PM 12:30PM	Permit Number 36-48-00660	Position Number 86346
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection				
Compliance Status IN OUT N/A N/O		Compliance Status IN OUT N/A N/O		
Supervision		Protection from Contamination		
1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Demonstration of Knowledge/Training		15	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food separated & protected; single-use gloves
2	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Certified Manager/Person in Charge present		16	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food-contact surfaces; cleaned & sanitized
Employee Health		Time/Temperature Control for Safety		
3	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Knowledge, responsibilities and reporting		17	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Proper disposal of unsafe food
4	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Proper use of restriction and exclusion		18	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Cooking time & temperatures
5	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Responding to vomiting & diarrheal events		19	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Reheating procedures for hot holding
Good Hygienic Practices		Consumer Advisory		
6	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Proper eating, tasting, drinking, or tobacco use		20	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Cooling time and temperature
7	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> No discharge from eyes, nose, and mouth		21	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Hot holding temperatures
Preventing Contamination by Hands		Highly Susceptible Populations		
8	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Hands clean & properly washed		22	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Cold holding temperatures
9	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> No bare hand contact with RTE food		23	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Date marking and disposition
10	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Handwashing sinks, accessible & supplies		24	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Time as PHC; procedures & records
Approved Source		Additives and Toxic Substances		
11	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food obtained from approved source		25	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Advisory for raw/undercooked food
12	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Food received at proper temperature		26	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Pasteurized foods used; No prohibited foods
13	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food in good condition, safe, & unadulterated		27	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Food additives: approved & properly used
14	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Shellstock tags & parasite destruction		28	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Toxic substances identified, stored, & used
This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
IN OUT N/A N/O		IN OUT N/A N/O		
Safe Food and Water		Proper Use of Utensils		
30	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Pasteurized eggs used where required		43	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Utensils: properly stored
31	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Water & ice from approved source		44	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Equipment & linens: stored, dried, & handled
32	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Variance obtained for special processing		45	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Single-use/single-service articles: stored & used
Food Temperature Control		Utensils, Equipment and Vending		
33	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Proper cooling methods; adequate equipment		46	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Slash-resistant/cloth gloves used properly
34	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Plant food properly cooked for hot holding		47	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food & non-food contact surfaces
35	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Approved thawing methods		48	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Warewashing: installed, maintained, used; test strips
36	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Thermometers provided & accurate		49	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Non-food contact surfaces clean
Food Identification		Physical Facilities		
37	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food properly labeled; original container		50	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Hot & cold water available; under pressure
Prevention of Food Contamination		Permit, Fees, Application; Plans		
38	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Insects, rodents, & animals not present		51	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Plumbing installed; proper backflow devices
39	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> No Contamination (preparation, storage, display)		52	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Sewage & waste water properly disposed
40	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Personal cleanliness		53	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Toilet facilities: supplied & cleaned
41	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Wiping cloths: properly used & stored		54	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Garbage & refuse disposal
42	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Washing fruits & vegetables		55	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Facilities installed, maintained, & clean
			56	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Ventilation & lighting
			57	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Permit; Fees; Application; Plans

Food Establishment Inspection Report

Name of Establishment:

Oasis Charter Middle School

Permit Number:

36-48-00660

Date:

01/09/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/student line	144F	True sandwich cooler	40F		
carrots/student line	146F	Ham sandwich/cooler (prep 3 hrs)	44F		
True reach-in	36F	quat ammonium 200ppm/3 comp	75F		
Delfield reach-in	40F	hot water throughout	>100F		
True reach-in	41F				
milk/student line	40F				
Delfield reach-in	35F				
True beverage	36F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violation
Number

Violations cited in this report must be corrected

54

Dumpster plugs missing.

54

Dumpster lids open.

NOTE:

Mop sink hose bibb located between middle and elementary school.

NOTE:

Walk-in freezer shared between middle and elementary school (located outside).

By typing my signature, in the signature space provided below, I agree to create an electronic record and to adopt the electronic symbol created by me as a manifestation of my signature on the electronic record, which shall have the same force and effect as a written signature and record, in accordance with s. 668.50, Fla. Stat. (2017) and 15 U.S.C. s. 7001 (2000).

Person in Charge (Signature) Mary Ossichak

Date 01/09/19

Inspector (Signature)

has

Date 01/09/19

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Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Department's website at <http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>. The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **64E-11.003(4).** Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Slash-resistant and cloth gloves used properly.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.
52. **64E-11.003(5)(b).** Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty-foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.