

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: 9/25/2017

Begin Time: 11:30 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	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	X 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	X 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	

Inspector Signature:

Client Signature:

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General Comments

NOTE: Fritata 40F; sausage 178F; True 39F; Delfield 35F; milk 40F; sandwich cooler 32F; milk cooler 35F; True 41F; quaternary ammonium 200ppm; hot water greater than 100F throughout.

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

NOTE: Returned at 1:35PM to recheck hot water.

Email Address(es): mary.ossichak@capecharterschools.org;
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maintenanceteam@capecharterschools.org

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

- Thermometer missing in 1 of 3 warming cabinets. - CORRECTED

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #36. Handwashing facilities

- No hot water at hand sinks. - NOTE: Fuses blown after generator. Facility has fixed the issue. Hot water tank is 130 gallons and it is taking time for the water to reach 100F. - CORRECTED

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 9/25/2017

Inspector Signature:

Client Signature: