

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-00793  
Name of Facility: Oasis Charter High School  
Address: 3519 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: Sterling, Caroline Phone: (239) 541-1167

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/25/2017

Begin Time: 11:00 AM  
End Time: 11:30 AM

**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**

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: Rice 188F; chicken 160F; beans 166F; California Cooking 41F; True 38F; MiraCool 36F; True 36F; Superior 41F; milk 38F; True 38F; quaternary ammonium 200ppm; hot water greater than 100F throughout.

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**Violations Comments**

Violation #2. Stored temperature  
- Eggs stored above ready to eat food. - CORRECTED  
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).

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: