



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



Facility Information Section

Satisfactory

Permit Number: 36-48-00793
 Type: School (more than 9 months)
 Owner: City of Cape Coral Charter School Authority
 Person In Charge: Sterling, Caroline Phone: 541-1167
 Name of Facility: Oasis Charter High School
 Address: 3519 Oasis Boulevard
 City, Zip: Cape Coral 33914

Inspection Results Information Section

Purpose: Routine	Begin Time: 10:45 AM	Correct By: Next Inspection
Inspection Date: 9/10/2015	End Time: 11:45 AM	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 1. Sources, etc. FOOD PROTECTION 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
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General Comments Section

Chicken salad 40F; cheeseburger 156F; broccoli 182F; milk 26F; Miracool 32F; Naked drink cooler 41F; True sandwich 40F; True 3d 32F; California Cooking 40F; True counter 40F; True 3d ri 41F; Quaternary ammonium 200ppm; hot water greater than 100F throughout.

Inspector Signature:

Client Signature:



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Violations Comments Section

39. Other facilities and operations
Water damaged ceiling tile in prep area by A/C vent in prep area.

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

Inspector Signature:

Handwritten signature of Louise Chang.

Client Signature:

Handwritten signature of the client, which appears to be the word "Email".