

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: 1/11/2018

Begin Time: 11:10 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	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: Green beans 172F; chicken sandwich 178F; Superior 40F; milk 35F; True 3d 41F; MiraCool 35F; True 3d 30F; California Cooking 44F; cheese in California Cooking 41F; yogurt in California Cooking 41F; quaternary ammonium 200ppm; hot water greater than 100F throughout.

NOTE: Log for California Cooking reach-in has temperatures in range from 1/9-1/11 for morning and afternoon temperatures. Right door for unit is having trouble closing when left door is opened (gasket is in good repair).

Email Address(es): caroline.sterling@capecharterschools.org;  
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maintenanceteam@capecharterschools.org

**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers

- California Cooking reach-in temperature is greater than 41F (temp 44F). NOTE: Items in cooler moved to True 3d reach-in.

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

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: