

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



**Facility Information**

**RESULT: Satisfactory**

|  |   |
|--|---|
| Permit Number: 11-48-1134967<br>Name of Facility: Food Services Inc.<br>Address: 7007 Lely Cultural Parkway, Building C<br>City, Zip: Naples 34113<br><br>Type: School (more than 9 months)<br>Owner: Food Services Inc.<br>Person In Charge: Candy Stapelton      Phone: (888) 513-9900 | <b>Correct By: Next Inspection</b><br><b>Re-Inspection Date: None</b> |
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**Inspection Information**

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|--|--|
| Purpose: Routine<br>Inspection Date: 5/30/2017 | Begin Time: 10:23 AM<br>End Time: 10:59 AM |
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**Additional Information**

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| No Additional Information Available |
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*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**

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|---|--|---|
| FOOD SUPPLIES<br>1. Sources, etc.<br>FOOD PROTECTION<br>2. Stored temperature<br>3. No further cooking/Rapid cooling<br>4. Thawing<br>5. Raw fruits<br>6. Pork cooking<br>7. Poultry cooking<br>8. Other animal cooking<br>9. Least contact/Reheating<br>X 10. Food container<br>11. Buffet requirements<br>12. Self-service condiments<br>13. Reservice of food<br>14. Sneeze guards<br>15. Transportation of food<br>16. Poisonous/Toxic materials<br>PERSONNEL | 17. Exclusion of personnel<br>18. Cleanliness<br>19. Tobacco use<br>20. Handwashing<br>21. Handling of dishware<br>EQUIPMENT/UTENSILS<br>22. Refrigeration facilities/Thermometers<br>23. Sinks<br>24. Ice storage/Counter-protector<br>25. Ventilation/Storage/Sufficient equipment<br>26. Dishwashing facilities<br>X 27. Design and fabrication<br>28. Installation and location<br>29. Cleanliness of equipment<br>30. Methods of washing<br>SANITARY FACILITIES AND CONTROLS<br>31. Water supply<br>32. Ice<br>33. Sewage | X 34. Plumbing<br>35. Toilet facilities<br>36. Handwashing facilities<br>37. Garbage disposal<br>38. Vermin control<br>OTHER FACILITIES AND OPERATIONS<br>39. Other facilities and operations<br>TEMPORARY FOOD SERVICE EVENTS<br>40. Temporary food service events<br>VENDING MACHINES<br>41. Vending machines<br>MANAGER CERTIFICATION<br>42. Manager certification<br>CERTIFICATES AND FEES<br>43. Certificates and fees<br>INSPECTION/ENFORCEMENT<br>44. Inspection/Enforcement |
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**General Comments**

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|---|
| No General Comments Available                   |
| Email Address(es): No Email Addresses Available |

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #10. Food container  
Hot dogs and chicken label cooked on Thursday is fading; relabel.  
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #27. Design and fabrication  
Email: Erika.Barraza@FLHealth.Gov. Walk in cooler/freezer replaced. Please submit equipment specifications sheets. (Took copy of manufacturer's installation front page)  
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #34. Plumbing  
Adjust air gap of three compartment sink and prep sink (by walk-ins) to meet the required distance between waste water pipe and receiving waste pipe/drain.  
CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Inspection Conducted By: Erika Barraza (45547)  
Inspector Contact Number: Work: (239) 252-7303 ex.  
Print Client Name: Candy Stapelton  
Date: 5/30/2017

Inspector Signature:

Handwritten signature of Erika Barraza.

Client Signature:

Handwritten signature of Candy Stapelton.