

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LEE ACADEMY	REGULAR	2018-01-31	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.118.(B)	Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device that is not properly installed or is not operational.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
LEE ACADEMY	REGULAR	2018-11-05	No	4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				6-501.16	Mops are not being properly stored.	N
LEE ACADEMY	REGULAR	2020-01-30	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
LEE ACADEMY	REGULAR	2021-02-10	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
LEE ACADEMY	REGULAR	2022-03-16	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-402.11	Unacceptable installation of equipment.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
LEE ACADEMY	REGULAR	2023-03-24	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LEE ACADEMY	REGULAR	2024-01-24	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C