

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00094
Name of Facility: Fort Myers Technical College
Address: 3800 Michigan Avenue
City, Zip: Fort Myers 33916

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Mastrangelo, Joseph Phone: (239) 334-4544

Inspection Information

Purpose: Routine
Inspection Date: 5/1/2018

Begin Time: 01:00 PM
End Time: 01:40 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

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

NOTE: Walk-in 39F; dishwasher wash 160F/rinse 200F (min 160F/180F required); hot water greater than 100F throughout.

Email Address(es): dornb@leeschools.net;
JimHow@leeschools.net;
josephsm@leeschools.net

Inspector Signature:

Client Signature:

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Violations Comments

Violation #1. Sources, etc.

- Expired tzatziki sauce in walk-in. - VOLUNTARILY DISCARDED

CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #10. Food container

- Pork gravy not dated and labeled in walk-in cooler. - CORRECTED

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.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 5/1/2018

Inspector Signature:

Handwritten signature of Louise Chang.

Client Signature:

Handwritten signature of the client.