

**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: 12/20/2017

Begin Time: 12:55 PM  
End Time: 01:30 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><b>FOOD SUPPLIES</b> X 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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 X 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 <b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 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 X 29. Cleanliness of equipment 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*C. Depp*

Client Signature:

*Joe Mastrangelo*

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**General Comments**

Note: Walk-in Cooler 37F; Dishwasher 162F/200F; water greater than 100F throughout.

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

**Violations Comments**

Violation #1. Sources, etc.

-Opened whole milk in walk-in cooler expired (12/11). -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

-Unopened whole milk (exp. 12/11/17) in Walk-in cooler not properly dated to indicate date of thawing.

-Unopened whole milk (exp. 12/11/17) was not dated when stored in the freezer.

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 #29. Cleanliness of equipment

-Ice machine dirty. -Work order 12/22/17

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Christine Deprez (31178)  
Inspector Contact Number: Work: (239) 690-2128 ex.  
Print Client Name:  
Date: 12/20/2017

Inspector Signature:

Handwritten signature of Christine Deprez.

Client Signature:

Handwritten signature of the client.