

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



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

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Salinas, Reynaldo Phone: (239) 707-0696
PIC Email: loriac@leeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 12/4/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:53 AM
End Time: 12:31 PM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- OUT** 6. Proper eating, tasting, drinking, or tobacco use (**COS**)

- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)

- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Jeri R. Mark Pgn

Client Signature:

Raph Salin

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
 - OUT** 39. No Contamination (preparation, storage, display)
 - IN** 40. Personal cleanliness
 - IN** 41. Wiping cloths: properly used & stored
 - IN** 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS**
- IN** 43. In-use utensils: properly stored
 - IN** 44. Equipment & linens: stored, dried, & handled
 - IN** 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- OUT** 54. Garbage & refuse disposal (**R**)
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

Violation #6. Proper eating, tasting, drinking, or tobacco use
- Uncovered beverage in food prep area- corrected.

CODE REFERENCE: 64E-11.003(3). Food employees shall not eat, drink, or smoke in unauthorized locations.

Violation #13. Food in good condition, safe, & unadulterated
- Dented cans observed (condensed milk and cream of mushroom in dry storage)- corrected.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #39. No Contamination (preparation, storage, display)
- Food not stored 6in above floor (water bottles, flour, frying oil in dry storage)- corrected.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #54. Garbage & refuse disposal
- No dumpster observed to contain the waste generated by the facility (sharing dumpster of Success Academy)- repeat.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature:

Jeri R. Mark Pgr

Client Signature:

Kapil Sahin

Form Number: DH 4023 03/18

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General Comments

- Aquafina cooler: 38F; Samsung: 44F; Pepsi cooler: 43F; Whirlpool: 42F; Hamburger meat: 149F; Hot dogs: 160F; Chilli: 200F; Fries: 154F;
- Hot water greater than 100F throughout.

Note: facility is using 3CS to warewash until HTDW is repaired.

Note: WIC is not operational (will be repaired).

Email Address(es): dornb@leeschools.net;
reynaldos@leeschools.net;
BryanDR@leeschools.net;
johncro@leeschools.net

Inspection Conducted By: Jose Martinez-Pagan (086346)
Inspector Contact Number: Work: (239) 690-2141 ex.
Print Client Name: Reynaldo Salinas
Date: 12/4/2023

Inspector Signature:

Jose R. Martinez Pagan

Client Signature:

Reynaldo Salinas

Form Number: DH 4023 03/18

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