

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 | Number of Risk Factors (Items 1-29): 3 | Begin Time: 08:45 AM |
| Inspection Date: 4/4/2024 | Number of Repeat Violations (1-57 R): 1 | End Time: 09:55 AM |
| Correct By: Next Inspection | Facility Grade: N/A | |
| Re-Inspection Date: None | Stop Sale: No | |

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

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- 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

- OUT** 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

APPROVED PROCEDURES

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

Inspector Signature:

Jose R. Mant' Pizarro

Client Signature:

Armando Salinas

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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) **(COS)**
- IN 40. Personal cleanliness
- OUT 41. Wiping cloths: properly used & stored **(COS)**
- 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
- OUT 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
- OUT 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.

Inspector Signature:

David R. Mant' Pige'

Client Signature:

Arthur J. ...

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Violations Comments

| |
|---|
| <p>Violation #13. Food in good condition, safe, & unadulterated - Dented can observed- corrected.</p> <p>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.</p> |
| <p>Violation #16. Food-contact surfaces; cleaned & sanitized - Chemical sanitizer concentration at sanitizer bucket inadequate (TOO LOW) to clean food contact surface.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p> |
| <p>Violation #28. Toxic substances identified, stored, & used - Cleaning agent or sanitizer not properly identified and stored- corrected.</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p> |
| <p>Violation #39. No Contamination (preparation, storage, display) - Food not stored 6in above floor (frying oil in dry storage)- corrected.</p> <p>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.</p> |
| <p>Violation #41. Wiping cloths: properly used & stored - Sanitizer buckets stored on floor (3-304.14 E)- corrected.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p> |
| <p>Violation #48. Ware washing: installed, maintained, & used; test strips - 3CS used for thawing (sanitizer compartment)- corrected.</p> <p>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p> |
| <p>Violation #54. Garbage & refuse disposal - No dumpster observed to contain the waste generated by the facility (sharing dumpster of Success Academy)- repeat.</p> <p>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.</p> |
| <p>Violation #56. Ventilation & lighting - Personal belongings are not properly stored to maintain clean and sanitary conditions and protect food and equipment (locker room, designated room).</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p> |

Inspector Signature:

David R. Mant' Pgr'

Client Signature:

Aruba J. ...

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General Comments

- Kenmore: 44F; Maytag: 44F; Whirlpool: 43F; Pepsi cooler: 41F; Chicken: 44F.
- 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: 4/4/2024

Inspector Signature:

Jose R. Martinez Pagan

Client Signature:

Reynaldo Salinas