

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: The School District of Lee County * Phone: (239) 334-1102
PIC Email: loriac@leeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 4/29/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 5
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:00 AM
End Time: 12:15 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

- 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
- OUT** 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 (**COS**)

- 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

- OUT** 22. Cold holding temperatures (**COS**)

- 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:

Client Signature:

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



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

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

OUT 45. Single-use/single-service articles: stored & used **(COS)**

IN 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

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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



Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies - Handwash sink by ice machine missing soap (dispenser broken, empty) - Handwash sink by ice machine missing conveniently located waste receptacle</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #13. Food in good condition, safe, & unadulterated - 1 dented can in dry storage CORRECTED by disposal</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 - Spilled syrups on tray in dry storage CORRECTED by replacing with a clean tray</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #22. Cold holding temperatures - Food in cold holding not maintained at 41F or below CORRECTED by returning to walk-in cooler or disposal</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #28. Toxic substances identified, stored, & used - Unlabelled spray bottle in paper storage CORRECTED by disposal of contents</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #39. No Contamination (preparation, storage, display) - Plastic bin stored on floor of walk-in freezer CORRECTED by raising 6 inches above the floor</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 #45. Single-use/single-service articles: stored & used - Single-use articles not properly protected to prevent possible contamination CORRECTED by protecting from possible contamination</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips - Test strips for three-compartment sink expired - Facility missing supplies to prepare three-compartment sink in the event that other warewashing facilities are compromised. PIC plans to order supplies and demonstrate on next inspection.</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 x2)</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>

Inspector Signature:

Client Signature:

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



General Comments

- Hot water GTE 100F available throughout; 3CS: 125F, not set up; HTDW: 151F Wash, 199F Rinse, test strip triggered, uses NaOH sanitizer; WIC: 38F; WIF: Frozen; Atosta RIF: Frozen; Pepsi RIC: 40F; Line Steam Tables: Veggies 141F, Meat Sauce 162F, Burger Patties 165F, French Fries 141F, Chili 157F, Cheese 172F; Line Cold Holding: Corn 51F, Olives 52F, Jalapenos 51F, Egg Salad 62F (All CH items moved to WIC or disposed)

CFM: Reynaldo Salinas (ServSafe) exp. 2/9/28

Training: All employees hold Certified Food Handler certificates, and additional trainings held quarterly (Next 5/2026)

Email Address(es): johncro@leeschools.net;
raynoldS@leeschools.net;
financeinvoices@leeschools.net

Inspection Conducted By: Lucas Stolarczyk (31178)
Inspector Contact Number: Work: (239) 980-8095 ex.
Print Client Name:
Date: 4/29/2026

Inspector Signature:

Handwritten signature of the inspector, Lucas Stolarczyk.

Client Signature:

Handwritten signature of the client, Reynaldo Salinas.