

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 36-48-1360596  
 Name of Facility: Florida Southwestern State College - Florida Southwestern College  
 Address: 8099 College Parkway  
 City, Zip: Fort Myers 33919

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (more than 9 months)  
 Owner: Food Services, Inc.\*  
 Person In Charge: Christoffel, Robert      Phone: (941) 727-6178

**Inspection Information**

Purpose: Routine Inspection Date: 2/6/2017	Begin Time: 10:20 AM End Time: 11:00 AM
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**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**

FOOD SUPPLIES

- 1. Sources, etc.
- FOOD PROTECTION
- 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
- 10. Food container
- 11. Buffet requirements
- 12. Self-service condiments
- 13. Reserve of food
- 14. Sneeze guards
- 15. Transportation of food
- 16. Poisonous/Toxic materials
- PERSONNEL

17. Exclusion of personnel

- 18. Cleanliness
- 19. Tobacco use
- 20. Handwashing
- 21. Handling of dishware
- EQUIPMENT/UTENSILS
- 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
- 29. Cleanliness of equipment
- 30. Methods of washing
- SANITARY FACILITIES AND CONTROLS
- 31. Water supply
- 32. Ice
- 33. Sewage

34. Plumbing

- 35. Toilet facilities
- 36. Handwashing facilities
- 37. Garbage disposal
- 38. Vermin control
- OTHER FACILITIES AND OPERATIONS
- 39. Other facilities and operations
- TEMPORARY FOOD SERVICE EVENTS
- 40. Temporary food service events
- VENDING MACHINES
- 41. Vending machines
- MANAGER CERTIFICATION
- 42. Manager certification
- CERTIFICATES AND FEES
- 43. Certificates and fees
- INSPECTION/ENFORCEMENT
- 44. Inspection/Enforcement

Inspector Signature:

*D. Aben*

Client Signature:

*Yue*

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**General Comments**

Meat sauce 120 F, mixed vegetables 145 F, milk 40 F, continental 36 F, true 41 F, continental 39 F, water greater than 100 F throughout.

NOTE: GE fridge is personal for employees.

Email Address(es): Robertfsi@yahoo.com;

**Violations Comments**

Violation #2. Stored temperature

-Meat sauce less than 140 F (120 F). Sent for reheat.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #29. Cleanliness of equipment

-Shelves dirty True reach-in.

-Shelves dirty / rusting on Continental reach-in (2 of 2), not a cleanable surface.

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

Inspection Conducted By: Deborah Aber (54489)

Inspector Contact Number: Work: (239) 690-2100 ex.

Print Client Name:

Date: 2/6/2017

Inspector Signature:

*D. Aber*

Client Signature:

*Kyle*