

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



\*\*\*\* HigginbothamWT 2/15/2024 10:46:24 AM \*\*\*\*

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 14-48-00015	
Name of Facility: West Elementary School	
Address: 304 W Imogene Street	
City, Zip: Arcadia 34266	
Type: School (more than 9 months)	
Owner: DeSoto County School Board	
Person In Charge: DeSoto County School Board	Phone: (863) 494-4222 ex. 123
PIC Email:	

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 08:30 AM
Inspection Date: 2/12/2024	Number of Repeat Violations (1-57 R): 0	End Time: 09:10 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

<b>SUPERVISION</b>	
<u>IN</u> 1. Demonstration of Knowledge/Training	<u>IN</u> 16. Food-contact surfaces; cleaned & sanitized
<u>IN</u> 2. Certified Manager/Person in charge present	<u>IN</u> 17. Proper disposal of unsafe food
<b>EMPLOYEE HEALTH</b>	
<u>IN</u> 3. Knowledge, responsibilities and reporting	<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>
<u>IN</u> 4. Proper use of restriction and exclusion	<u>IN</u> 18. Cooking time & temperatures
<u>IN</u> 5. Responding to vomiting & diarrheal events	<u>IN</u> 19. Reheating procedures for hot holding
<b>GOOD HYGIENIC PRACTICES</b>	
<u>IN</u> 6. Proper eating, tasting, drinking, or tobacco use	<u>IN</u> 20. Cooling time and temperature
<u>IN</u> 7. No discharge from eyes, nose, and mouth	<u>IN</u> 21. Hot holding temperatures
<b>PREVENTING CONTAMINATION BY HANDS</b>	
<u>IN</u> 8. Hands clean & properly washed	<u>OUT</u> 22. Cold holding temperatures
<u>IN</u> 9. No bare hand contact with RTE food	<u>OUT</u> 23. Date marking and disposition
<u>IN</u> 10. Handwashing sinks, accessible & supplies	<u>NA</u> 24. Time as PHC; procedures & records
<b>APPROVED SOURCE</b>	
<u>IN</u> 11. Food obtained from approved source	<b>CONSUMER ADVISORY</b>
<u>IN</u> 12. Food received at proper temperature	<u>IN</u> 25. Advisory for raw/undercooked food
<u>IN</u> 13. Food in good condition, safe, & unadulterated	<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>
<u>NA</u> 14. Shellstock tags & parasite destruction	<u>NA</u> 26. Pasteurized foods used; No prohibited foods
<b>PROTECTION FROM CONTAMINATION</b>	
<u>IN</u> 15. Food separated & protected; Single-use gloves	<b>ADDITIVES AND TOXIC SUBSTANCES</b>
	<u>NA</u> 27. Food additives: approved & properly used
	<u>IN</u> 28. Toxic substances identified, stored, & used
	<b>APPROVED PROCEDURES</b>
	<u>NA</u> 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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### Good Retail Practices

#### SAFE FOOD AND WATER

- NA** 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
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 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

- NA** 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
- IN** 54. Garbage & refuse disposal
- 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 #22. Cold holding temperatures

Cooler by cash register on line one reading hot in top portion (71 degrees to 53 degrees F)

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.

Violation #23. Date marking and disposition

Black-eyed peas at the back of the cooler, on the left needs date marking

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

### General Comments

Satisfactory

Email Address(es): No Email Addresses Available

Inspection Conducted By: Daniel Morris (027075)  
Inspector Contact Number: Work: (863) 993-4601 ex. 120  
Print Client Name:  
Date: 2/12/2024

Inspector Signature:

Client Signature: