

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 14-48-00011  
Name of Facility: Desoto Memorial Elementary School  
Address: 851 E Hickory Street  
City, Zip: Arcadia 34266

Type: School (more than 9 months)  
Owner: Price, Jessica - DeSoto County School Board  
Person In Charge: DeSoto County School Board Phone: (863) 494-4222  
PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:15 AM
Inspection Date: 9/12/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:00 PM
Correct By: None	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>  | <b>IN</b> 16. Food-contact surfaces; cleaned & sanitized  |
| <b>IN</b> 1. Demonstration of Knowledge/Training              | <b>IN</b> 17. Proper disposal of unsafe food              |
| <b>IN</b> 2. Certified Manager/Person in charge present       | <b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>                |
| <b>EMPLOYEE HEALTH</b>  | <b>NO</b> 18. Cooking time & temperatures                 |
| <b>IN</b> 3. Knowledge, responsibilities and reporting        | <b>NO</b> 19. Reheating procedures for hot holding        |
| <b>IN</b> 4. Proper use of restriction and exclusion          | <b>NO</b> 20. Cooling time and temperature                |
| <b>IN</b> 5. Responding to vomiting & diarrheal events        | <b>IN</b> 21. Hot holding temperatures                    |
| <b>GOOD HYGIENIC PRACTICES</b>                                | <b>IN</b> 22. Cold holding temperatures                   |
| <b>IN</b> 6. Proper eating, tasting, drinking, or tobacco use | <b>IN</b> 23. Date marking and disposition                |
| <b>IN</b> 7. No discharge from eyes, nose, and mouth          | <b>NA</b> 24. Time as PHC, procedures & records           |
| <b>PREVENTING CONTAMINATION BY HANDS</b>                      | <b>CONSUMER ADVISORY</b>                                  |
| <b>IN</b> 8. Hands clean & properly washed                    | <b>IN</b> 25. Advisory for raw/undercooked food           |
| <b>IN</b> 9. No bare hand contact with RTE food               | <b>HIGHLY SUSCEPTIBLE POPULATIONS</b>                     |
| <b>IN</b> 10. Handwashing sinks, accessible & supplies        | <b>NA</b> 26. Pasteurized foods used; No prohibited foods |
| <b>APPROVED SOURCE</b>  | <b>ADDITIVES AND TOXIC SUBSTANCES</b>                     |
| <b>IN</b> 11. Food obtained from approved source              | <b>NA</b> 27. Food additives; approved & properly used    |
| <b>NO</b> 12. Food received at proper temperature             | <b>IN</b> 28. Toxic substances identified, stored, & used |
| <b>IN</b> 13. Food in good condition, safe, & unadulterated   | <b>APPROVED PROCEDURES</b>                                |
| <b>NA</b> 14. Shellstock tags & parasite destruction          | <b>NA</b> 29. Variance/specialized process/HACCP          |
| <b>PROTECTION FROM CONTAMINATION</b>                          |   |
| <b>IN</b> 15. Food separated & protected; Single-use gloves   |   |

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18 14-48-00011 Desoto Memorial Elementary School

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



**Good Retail Practices**

<p><b>SAFE FOOD AND WATER</b></p> <p><b>NA</b> 30. Pasteurized eggs used where required</p> <p><b>IN</b> 31. Water &amp; ice from approved source</p> <p><b>NA</b> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><b>IN</b> 33. Proper cooling methods; adequate equipment</p> <p><b>IN</b> 34. Plant food properly cooked for hot holding</p> <p><b>IN</b> 35. Approved thawing methods</p> <p><b>IN</b> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><b>IN</b> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><b>IN</b> 38. Insects, rodents, &amp; animals not present</p> <p><b>IN</b> 39. No Contamination (preparation, storage, display)</p> <p><b>IN</b> 40. Personal cleanliness</p> <p><b>IN</b> 41. Wiping cloths: properly used &amp; stored</p> <p><b>IN</b> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><b>IN</b> 43. In-use utensils: properly stored</p> <p><b>IN</b> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><b>IN</b> 45. Single-use/single-service articles: stored &amp; used</p>	<p><b>NA</b> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><b>IN</b> 47. Food &amp; non-food contact surfaces</p> <p><b>IN</b> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><b>IN</b> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><b>IN</b> 50. Hot &amp; cold water available; adequate pressure</p> <p><b>IN</b> 51. Plumbing installed; proper backflow devices</p> <p><b>IN</b> 52. Sewage &amp; waste water properly disposed</p> <p><b>IN</b> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><b>IN</b> 54. Garbage &amp; refuse disposal</p> <p><b>IN</b> 55. Facilities installed, maintained, &amp; clean</p> <p><b>IN</b> 56. Ventilation &amp; lighting</p> <p><b>IN</b> 57. Permit; Fees; Application; Plans</p>
---	--

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**

No Violation Comments Available

Inspector Signature:

Form Number: DH 4023 03/18

Client Signature:

14-48-00011 Desoto Memorial Elementary School

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



**General Comments**

Satisfactory  
Hot Holding: Taco Meat 137 degrees F  
                  Taco Meat 144 degrees F  
Cold Holding: Salad 36 degrees F  
                  Milk 38 degrees F  
Walk In Ambient: Cooler 36 degrees F  
                  Freezer -3 degrees F

Email Address(es): No Email Addresses Available

Inspection Conducted By: Daniel Morris (027075)  
Inspector Contact Number: Work: (863) 231-6481 ex.  
Print Client Name:  
Date: 9/12/2025

Inspector Signature:

Handwritten signature of Daniel Morris.

Form Number: DH 4023 03/18

Client Signature:

Handwritten signature of the client.

14-48-00011 Desoto Memorial Elementary School