

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



Facility Information

RESULT: Satisfactory

Permit Number: 14-48-00022
Name of Facility: Nocatee Elementary School
Address: 4846 SW Shores Avenue
City, Zip: Arcadia 34266

Type: School (more than 9 months)
Owner: DeSoto County School Board
Person In Charge: DeSoto County School Board
PIC Email: Phone: (863) 494-4222 ex. 123

Inspection Information

Purpose: Routine
Inspection Date: 9/12/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:55 PM
End Time: 01:40 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
IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
NO 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN 15. Food separated & protected; Single-use gloves

- IN 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 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
IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA 27. Food additives; approved & properly used
IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

D. M.

Client Signature:

Dwain Bain

Form Number: DH 4023 03/18

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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
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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

General Comments

Satisfactory Hot Hold: Corn 137 degrees F Taco Meat 143 degrees F Cold Hold: Salad 38 degrees F Milk 34 degrees F Ambient Walk In Cooler 37 degrees F Ambient Walk In Freezer -11 degrees F Email Address(es): No Email Addresses Available
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Inspector Signature:

D. M.

Client Signature:

Dwain Bain

Form Number: DH 4023 03/18

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

Inspector Signature:

D. Morris

Client Signature:

Dwain Bain

Form Number: DH 4023 03/18

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