

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00836  
Name of Facility: Watkins Elementary School  
Address: 3520 SW 52 Avenue  
City, Zip: Hollywood 33023

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

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: TONYA WILLIAMS Phone: 754-323-7810  
PIC Email: SHARTONYA.QUINN-WILLIAMS@BROWARDSCHOOLS.COM

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/5/2018

Begin Time: 09:56 AM  
End Time: 10:24 AM

**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                       | 17. Exclusion of personnel                   | 34. Plumbing                        |
| 1. Sources, etc.                    | 18. Cleanliness                              | 35. Toilet facilities               |
| FOOD PROTECTION                     | 19. Tobacco use                              | 36. Handwashing facilities          |
| 2. Stored temperature               | 20. Handwashing                              | 37. Garbage disposal                |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware                     | 38. Vermin control                  |
| 4. Thawing                          | EQUIPMENT/UTENSILS                           | OTHER FACILITIES AND OPERATIONS     |
| 5. Raw fruits                       | 22. Refrigeration facilities/Thermometers    | 39. Other facilities and operations |
| 6. Pork cooking                     | 23. Sinks                                    | TEMPORARY FOOD SERVICE EVENTS       |
| 7. Poultry cooking                  | 24. Ice storage/Counter-protector            | 40. Temporary food service events   |
| 8. Other animal cooking             | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES                    |
| 9. Least contact/Reheating          | 26. Dishwashing facilities                   | 41. Vending machines                |
| 10. Food container                  | 27. Design and fabrication                   | MANAGER CERTIFICATION               |
| 11. Buffet requirements             | 28. Installation and location                | 42. Manager certification           |
| 12. Self-service condiments         | 29. Cleanliness of equipment                 | CERTIFICATES AND FEES               |
| 13. Reservice of food               | 30. Methods of washing                       | 43. Certificates and fees           |
| 14. Sneeze guards                   | SANITARY FACILITIES AND CONTROLS             | INSPECTION/ENFORCEMENT              |
| 15. Transportation of food          | 31. Water supply                             | 44. Inspection/Enforcement          |
| 16. Poisonous/Toxic materials       | 32. Ice                                      |                                     |
| PERSONNEL                           | 33. Sewage                                   |                                     |

Inspector Signature:

Client Signature:

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**General Comments**

MIXED VEGGIES: 187°F  
CHICKEN EMPANADA: 170°F  
SWEET POTATO WEDGES: 170°F  
HAMBURGER PATTIES: 173°F  
MILK: 41°F EXP: 9-15-2018

MILK COOLER: 39°F  
REACH IN COOLER: 40°F  
REACH IN FREEZER: 0°F  
CHEST FREEZER: 0°F  
WALK IN COOLER: 38°F  
WALK IN FREEZER: 0°F  
HOT WATER: 100°F  
SANITIZER LEVEL MEASURED: 200 PPM QAC

Email Address(es): SHARTONYA.QUINN-WILLIAMS@BROWARDSCHOOLS.COM

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Clifford Saieh (6158)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4210  
Print Client Name: TONYA WILLIAMS  
Date: 9/5/2018

Inspector Signature:

Handwritten signature of Clifford Saieh.

Client Signature:

Handwritten signature of Tonya Williams.