

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



Facility Information

RESULT: Satisfactory

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

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Shartonya Quinn-Williams Phone: (754) 323-7810
PIC Email: shartonya.quinn-williams@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 11:13 AM
Inspection Date: 3/11/2019	Number of Repeat Violations (1-57 R): 1	End Time: 12:16 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- NA 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
- OUT 10. Handwashing sinks, accessible & supplies (COS)

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

- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 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

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 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:

Client Signature:

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
NO 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
OUT 36. Thermometers provided & accurate **(R)**

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
OUT 41. Wiping cloths: properly used & stored
IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
OUT 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT** 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 #10. Handwashing sinks, accessible & supplies
HOT WATER NOT PROVIDED AT ONE HANDWASHING SINK IN EMPLOYEE RESTROOM. HIGHEST WATER TEMP. IS 80F. CORRECTED ON SITE DURING TIME OF INSPECTION. FINAL TEMPERATURE TESTED 103F
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #16. Food-contact surfaces; cleaned & sanitized
OBSERVED INSIDE ICE MACHINE DIRTY. CORRECTED ON SITE.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #36. Thermometers provided & accurate
OBSERVED CHEST REFRIGERATOR AND CHEST FREEZER THERMOMETER NOT PROVIDED.
CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #41. Wiping cloths: properly used & stored
WET WIPING CLOTHS NOT STORED IN A CHEMICAL SANITIZER SOLUTION.
CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #45. Single-use/single-service articles: stored & used
OBSERVED BOXES OF SINGLE-USE ITEM (FOOD TRAY) STORED IN LOCKER/BREAK /LUNCH ROOM.

CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.

Violation #47. Food & non-food contact surfaces
OBSERVED EXTENSIVE ICE BUILDUP IN WALK IN COOLER.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Wuefka

Client Signature:

[Signature]

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General Comments

HOT WATER KITCHEN HAND SINK 134F
HOT WATER #1 RESTROOM HAND SINK 80F. WORK ORDER #39093 IN PLACE TO REPAIR -FINAL TEMPERATURE TESTED 103F
HOT WATER #2 RESTROOM HAND SINK 104F
HOT WATER 3 COMPARTMENT SINK 115F
QUAT SANITIZER 3 COMPARTMENT SINK 200PPM.

HOT WATER MOP SINK 105F

WALK IN COOLER AMBIENT 34F
CHEESE 40F

REFRIGERATOR AMBIENT 38F
BEANS 41F
SALAD DRESSING 40F

CHEST REFRIGERATOR 40F
CHOCOLATE MILK 41F EXP. 3/19/19

WALK IN FREEZER AMBIENT 0F
FREEZER AMBIENT -12F
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:
FISH NUGGETS 148F

FOOD WARMER
BROCCOLI 160F
CHEESE PIZZA 156F

NOTE: OBSERVED FOOD EMPLOYEE FOOD SAFETY TRAINING AND EMPLOYEE HEALTH POLICY TRAINING

Email Address(es): shartonya.quinn-williams@browardschools.com

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 412-7322 ex.
Print Client Name:
Date: 3/11/2019

Inspector Signature:

Client Signature:

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