

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



1 of 3

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: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: SHARTONYA QUINN-WILLIAMS Phone: (754) 323-7800

Inspection Information

Purpose: Routine
Inspection Date: 12/8/2017

Begin Time: 10:16 AM
End Time: 10:58 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

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|-------------------------------------|--|---------------------------------------|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| X 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 | X 22. Refrigeration facilities/Thermometers | X 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 | X 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | X 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

HANDSINK: 115 F
MOPSINK (LOCATED IN THE SOMAT ROOM): 100 F
EMPLOYEE BATHROOM SINKS: 103-110 F

3 COMP SINK: 135 F
SANITIZER: QUATERNARY AMMONIUM -200 PPM
QUAT TABLETS AND TEST STRIPS OBSERVED ON SITE
PREP SINK: 104 F

REACH IN COOLER: 40 F
REACH IN FREEZER: 10 F

WALK IN COOLER: 39 F
WALK IN FREEZER: 0 F
ALL POTENTIALLY HAZARDOUS FOODS WERE FROZEN SOLID

FOODS TESTED:

SERVING LINE:
FISH FILET SANDWICH: 154 F
GREEN BEANS: 172 F
MOZARELLA STICKS: 148 F

CHEESE PIZZA: 154 F
FISH FILETS: 143 F
STRAWBERRY BANANA YOGURT: 37 F
MILK (EXPIRES: 12/24/17): 36 F

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Inspector Signature:

Form Number: DH 4023 01/05

Client Signature:

06-48-00836 Watkins Elementary School

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Violations Comments

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| <p>Violation #1. Sources, etc. OBSERVED 2 DENTED CANS OF PEARS IN THE DRY STORAGE AREA CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.</p> |
| <p>Violation #22. Refrigeration facilities/Thermometers OBSERVED A BUILD UP OF ICE ON THE FLOOR IN THE BACK CORNER OF THE WALK IN FREEZER (WORK ORDER J832439 HAS BEEN PLACED BY MANAGEMENT) CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p> |
| <p>Violation #29. Cleanliness of equipment OBSERVED DOORS OF BOTH OVENS WERE DIRTY AT THE TIME OF INSPECTION CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.</p> |
| <p>Violation #30. Methods of washing OBSERVED METAL TRAYS WERE STACKED WHILE WET (WET NESTING) CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.</p> |
| <p>Violation #39. Other facilities and operations OBSERVED FLOORS UNDERNEATH THE SHELVES IN THE DRY STORAGE AREA INNEED OF CLEANING CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.</p> |

Inspection Conducted By: Natalie Zaher (6428)
Inspector Contact Number: Work: (954) 467-4700 ex. 4213
Print Client Name: WATKINS ELEMENTARY SCHOOL
Date: 12/8/2017

Inspector Signature:

Client Signature: