

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: Next Inspection**  
**Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Broward County School Board - Food & Nutrition Services  
Phone: (754) 321-0215

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/2/2018

Begin Time: 11:15 AM  
End Time: 11:48 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
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	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. Reserve 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:

*Mark Dai*

Client Signature:

*[Signature]*

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General Comments

STEAM TABLE: CHEESEBURGER 156°F, BURRITO 158°F

MILK COOLER: 38°F MILK: 40°F EXP: 3/16//18  
REACH IN COOLER: AMBIENT AIR TEMP 33°F  
REACH IN FREEZER: 0°F -ALL FOOD FROZEN  
WALK IN COOLER: AMBIENT AIR TEMP 29°F  
WALK IN FREEZER: 0°F - ALL FOOD FROZEN

OBSERVED MOP SINK WITH HOT AND COLD RUNNING WATER.  
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 120°F.  
SANITIZER: 3 COMPARTMENT SINK 200ppm  
OBSERVED QUAT TABLETS AND TEST STRIPS ON SITE.  
OBSERVED DUMPSTER LID CLOSED.

ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION.

Email Address(es): maria.x.diaz@browardschools.com

Violations Comments

Violation #1. Sources, etc.  
Observed canned food (mix fruit) dented on seams. Corrected on site.

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.

Inspection Conducted By: Masomeh Namin (6599)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4242  
Print Client Name:  
Date: 3/2/2018

Inspector Signature:

*Masomeh Namin*

Client Signature:

*[Signature]*