

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: Monique McShan Phone: 754-323-7810  
PIC Email: monique.mchan@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/4/2021  
Correct By: Next Inspection  
**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: 08:53 AM  
End Time: 09:32 AM

*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
- 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

- NO** 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
- NO** 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:

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>		<b>NA</b> 46. Slash resistant/cloth gloves used properly
<b>NA</b> 30. Pasteurized eggs used where required		<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>IN</b> 31. Water & ice from approved source		<b>OUT</b> 47. Food & non-food contact surfaces
<b>NA</b> 32. Variance obtained for special processing		<b>IN</b> 48. Ware washing: installed, maintained, & used; test strips
<b>FOOD TEMPERATURE CONTROL</b>		<b>IN</b> 49. Non-food contact surfaces clean
<b>OUT</b> 33. Proper cooling methods; adequate equipment		<b>PHYSICAL FACILITIES</b>
<b>NO</b> 34. Plant food properly cooked for hot holding		<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>IN</b> 35. Approved thawing methods		<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>IN</b> 36. Thermometers provided & accurate		<b>IN</b> 52. Sewage & waste water properly disposed
<b>FOOD IDENTIFICATION</b>		<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>IN</b> 37. Food properly labeled; original container		<b>IN</b> 54. Garbage & refuse disposal
<b>PREVENTION OF FOOD CONTAMINATION</b>		<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 38. Insects, rodents, & animals not present		<b>IN</b> 56. Ventilation & lighting
<b>IN</b> 39. No Contamination (preparation, storage, display)		<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 40. Personal cleanliness		
<b>IN</b> 41. Wiping cloths: properly used & stored		
<b>NO</b> 42. Washing fruits & vegetables		
<b>PROPER USE OF UTENSILS</b>		
<b>IN</b> 43. In-use utensils: properly stored		
<b>IN</b> 44. Equipment & linens: stored, dried, & handled		
<b>IN</b> 45. Single-use/single-service articles: stored & used		

*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**

<p>Violation #33. Proper cooling methods; adequate equipment Refrigerated equipment (reach in refrigerator) not working properly, ambient air temperature is 45F. Ambient air temperature of 41F or less required. Work order in place is in place and no food is being stored in reach in refrigerator at time of inspection.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Observed extensive ice build up around the walk in freezer. Work order is in place.</p> <p>Observed ice build up in the chest freezer.</p> <p>Rubber gasket of the door of the reach in freezer soiled.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Equipment:

Reach in freezer: -6F  
Milk chest cooler: 30F  
Walk in refrigerator: 32F  
Walk in freezer: -10F

Hot Water:

Handwashing sink: 106F  
Prep sink: 101F  
4 Compartment sink: 102F  
Mop sink: 107F  
Bathrooms: 100F

Food

Milk: 37F

Sanitizer:

QAC (4-compartment): 200 ppm

Observed employee Food and Safety Training dated 3/18/2021.

Email Address(es): monique.mcshan@browardschools.com

Inspection Conducted By: Veronica Fitzsimmons (6935)

Inspector Contact Number: Work: (954) 412-7302 ex.

Print Client Name:

Date: 5/4/2021

Inspector Signature:

Handwritten signature of Veronica Fitzsimmons.

Client Signature:

Handwritten signature of the client.