



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00836

06-BID-7321108

Food Hygiene - School (more than 9 months)

Issued To: Watkins Elementary School
3520 SW 52 Avenue
Hollywood, FL 33023

County: **Broward**
Amount Paid: \$260.00
Date Paid: 09/09/2024
Issued Date: 10/01/2024

Permit Expires On: 09/30/2025

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Watkins Elementary School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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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 Phone: (754) 321-0235
PIC Email: Monique.McShan@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:10 AM
Inspection Date: 11/20/2024	Number of Repeat Violations (1-57 R): 1	End Time: 11:59 AM
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
- IN 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
- IN 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

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures

- IN 19. Reheating procedures for hot holding

- IN 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

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 27. Food additives: approved & properly used

- OUT 28. Toxic substances identified, stored, & used (R)

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

IN 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

IN 34. Plant food properly cooked for hot holding

IN 35. Approved thawing methods

IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

IN 38. Insects, rodents, & animals not present

OUT 39. No Contamination (preparation, storage, display) (COS)

IN 40. Personal cleanliness

IN 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

IN 45. Single-use/single-service articles: stored & used

NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

IN 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 #28. Toxic substances identified, stored, & used

Cleaning/sanitizing product container missing label identifying content in somat room. Label cleaning/sanitizing product container.

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

Violation #39. No Contamination (preparation, storage, display)

Stored food (apples) in reach-in refrigerator not covered/exposed to splash/dust. Cover food to prevent contamination. -Apples were covered in parchment paper. Corrected on site.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Inspector Signature:

Client Signature:

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INSPECTION REPORT



General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 08/08/2024

Food Temps

Cold Foods:

Milk: 40F, 38F

Cheese: 39F

Hot Foods:

Mixed Vegetables: 193F

Jamaican Beef Patty: 192F

Beef a Roni: 177F

Refrigerator Temps

Reach-in refrigerator: 41F

Reach-in freezer: 0F

Walk-in refrigerator: 28F

Walk-in freezer: -12F

Milk Chest: 40F

Hot Water Temps

Kitchen handsink: 109F

3 comp. sink: 113F

Employee bathroom handsink: 100F, 102F

Mopsink: 102F

Sanitizer Used

3 comp. sink chemical sanitizer: QAC 400 PPM

Wiping cloth solution chemical sanitizer: QAC 200PPM-300PPM

Sanitizer Test kit provided.

No dogs or non-service animals allowed inside establishment.

Email Address(es): Monique.McShan@browardschools.com

Inspection Conducted By: Dominic Turturro (54361)
Inspector Contact Number: Work: (954) 412-7312 ex.
Print Client Name:
Date: 11/20/2024

Inspector Signature:

Client Signature: