

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

Inspection Information

Purpose: Routine  
Inspection Date: 9/29/2023  
Correct By: Next Inspection  
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:40 AM  
End Time: 11:50 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
- 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
- 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

**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)
- 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**

- OUT 47. Food & non-food contact surfaces (R)
- 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
- OUT 53. Toilet facilities: supplied, & cleaned (COS)
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (R)
- 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 #39. No Contamination (preparation, storage, display)  
Condensation dripping from ceiling in walk in freezer. Repair freezer to stop dripping condensation.  
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.

Violation #47. Food & non-food contact surfaces  
Extensive ice buildup in refrigerator & milk chest. Refrigerator located next to register and milk chest is located by the start of the serving line.. Repair refrigerators to stop ice buildup.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #53. Toilet facilities: supplied, & cleaned  
Garbage can not provided in men's toilet room. Provide garbage can in men's toilet room. -Corrected on site.  
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #55. Facilities installed, maintained, & clean  
Observed small hole in walk in refrigerator floor. Repair floor.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Inspector Signature:

*[Signature]*

Client Signature:

*[Signature]*

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General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 08/16/2023

Food Temps

Cold Foods:

Milk 41F

Cheddar Cheese 35F

Hot Foods:

Pulled Pork 140F

Cheese Pinwheel 142F

Cheese Pizza 143F

Refrigerator Temps

Reach-in refrigerator: 38F

Reach-in freezer: -12F

Walk-in refrigerator: 36F

Walk-in freezer: -14F

Milk Chest 41F

Hot Water Temps

Kitchen handsink: 117F

3 comp. sink: 110F

Employee bathroom handsink: 100F, 100F

Mopsink: 100F

Sanitizer Used

3 comp. sink chemical sanitizer: QAC 400 PPM

Wiping cloth solution chemical sanitizer: QAC 200PPM

Sanitizer Test kit provided.

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: 9/29/2023

Inspector Signature:

The inspector's signature is a stylized, handwritten mark in black ink, appearing to be "D. Turturro".

Client Signature:

The client's signature is a handwritten name in black ink, which appears to be "Olivia M...".