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

## Facility Information

**RESULT: Satisfactory**

Permit Number: 06-48-00686
Name of Facility: Sawgrass Elementary
Address: 12655 NW 8 Street
City, Zip: Sunrise 33325

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Randi Russell Phone: (754) 321-0235
PIC Email: randi.russell@browardschools.com

## Inspection Information

Purpose: Routine
Inspection Date: 8/21/2026
Correct By: Next Inspection
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 09:18 AM
End Time: 09:56 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
OUT 13. Food in good condition, safe, & unadulterated **(COS)**
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
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**
NA 27. Food additives: approved & properly used
OUT 28. Toxic substances identified, stored, & used **(COS)**
**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
NO 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
NO 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
NO 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
OUT 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 #13. Food in good condition, safe, & unadulterated
Canned food (marinara sauce) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food without dents on hermetic seal. Priority Item. Can of marinara sauce discarded.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #28. Toxic substances identified, stored, & used
Cleaning/sanitizing product container missing label identifying content. Label cleaning/sanitizing product container. Label placed on sanitizing product bottle.

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

Violation #39. No Contamination (preparation, storage, display)
RTE food (salad in cups) in reach-in refrigerator not protected. Protect food from contamination. Parchment paper placed over salad.

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 #54. Garbage & refuse disposal
Dumpster drain plug missing, wastewater draining out of dumpster. Replace drain plug

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

**Inspector Signature:**

**Client Signature:**

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## General Comments

Inspection Result: Satisfactory

Employee Food Safety Training completed on 8/7/2026.

Food Temps
Cold Foods:
Milk: 38 F
Salad: 40 F
Hot Foods:
Beefaroni: 182 F
Pizza: 141 F

Refrigerator Temps
Reach-in refrigerator: 25 F
Milk chest: 30 F
Walk-in refrigerator: 30 F
Walk-in freezer: - 9 F
Ice cream chest: - 20 F

Hot Water Temps
Kitchen handsink: 140 F
3 comp. sink: 134 F
Employee bathroom handsink: 104 F
Mopsink: 101 F

Probe Food Thermometer
Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used
3 comp. sink chemical sanitizer: EcoLab
Sanitizer Test kit provided.
Note: 3 comp. sink not set up at time of inspection.

Pest Control service provided by Tower Pest Control (8/6/2026).

No dogs or non-service animals allowed inside establishment.

Email Address(es): randi.russell@browardschools.com

Inspection Conducted By: Samantha Restrepo-Stier (03221)
Inspector Contact Number: Work: (954) 412-7325 ex.
Print Client Name:
Date: 8/21/2026

**Inspector Signature:**

**Client Signature:**