

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: Scarlet Tirador Phone: (754) 322-8500
PIC Email: randi.russell@browardschools.com

Inspection Information

Purpose: Reinspection
Inspection Date: 5/26/2023
Correct By: None
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: 11:53 AM
End Time: 12:17 PM

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

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- NO 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NA 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NA 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

- NA 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NA 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- NA 22. Cold holding temperatures
- NA 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
- NA 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

- NA 30. Pasteurized eggs used where required
- NA 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NA 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- NA 35. Approved thawing methods
- NA 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NA 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- NA 40. Personal cleanliness
- NA 41. Wiping cloths: properly used & stored
- NA 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- NA 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- NA 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
- NA 48. Ware washing: installed, maintained, & used; test strips
- NA 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NA 50. Hot & cold water available; adequate pressure
- NA 51. Plumbing installed; proper backflow devices
- NA 52. Sewage & waste water properly disposed
- NA 53. Toilet facilities: supplied, & cleaned
- NA 54. Garbage & refuse disposal
- NA 55. Facilities installed, maintained, & clean
- NA 56. Ventilation & lighting
- NA 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

No Violation Comments Available

Inspector Signature:

Client Signature:

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General Comments

SATISFACTORY INSPECTION.

NOV: 67751 - ABATED

THERE IS A \$50 FEE FOR THE FIRST RE-INSPECTION AND A \$75 FEE FOR EACH RE-INSPECTION THEREAFTER AS REQUIRED.

LATE NOTE: UNABLE TO CONDUCT RE-INSPECTION ON 5/18/2023 DUE TO INSPECTOR CONDUCTING PRIORITY INSPECTIONS.

NOTE: PREVIOUS VIOLATION WERE CORRECTED: 21, 38, 39, 44 & 47.

FOOD:

-BEANS: 168F

NOTE: PIC AT TIME OF RE-INSPECTION PROVIDED INSPECTOR WITH COPIES OF PEST CONTROL RECORDS DATED 5/16/2023 & 5/24/2023.

NOTE: INSPECTOR DID NOT OBSERVE ANY NEW EVIDENCE OF ROACHES AT TIME OF RE-INSPECTION.

NOTE: EMPLOYEE FOOD SAFETY TRAINING COMPLETED ON 3/27/2023.

NOTE: THIS FACILITY MUST IMPLEMENT A FULLY INTEGRATED PEST MANAGEMENT CONTROL PLAN.

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

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 5/26/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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