

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01212  
Name of Facility: Imagine Charter School At Broward  
Address: 9001 Westview Drive  
City, Zip: Coral Springs 33067

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Imagine Schools  
Person In Charge: Imagine Schools      Phone: (954) 255-0020

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/15/2018

Begin Time: 11:05 AM  
End Time: 11:45 AM

**Additional Information**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings**

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	X 35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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**General Comments**

MILK:36°F EXP: 3/25

MILK COOLER: 45 °F-- OBSERVED DURING LUNCH TIME  
REACH IN COOLER: 38°F  
REACH IN FREEZER: 0°F--ALL FOODS FROZEN SOLID

SERVING LINE: BURGER 140°F, CHILI 200°F, CUBAN SANDWICH 175°F  
WARMER: CUBAN SANDWICH 189°F  
REACH IN COOLER: CHILI 35°F, MILK 37°F

SANITIZER: 3 COMPARTMENT SINK CHLORINE 200 PPM  
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 100°F  
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION  
MOP SINK WITH HOT AND COLD RUNNING WATER OBSERVED IN JANITORS CLOSET

Email Address(es): william.martinez@imagineschools.org

**Violations Comments**

Violation #10. Food container  
Observed commercially prepared/packaged food (tortillas, hot dog buns) missing manufacturer use by/sell by date.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #29. Cleanliness of equipment  
Observed single service not properly stored/ protected from contamination (paper trays in pantry)  
Observed clean utensils/equipment (serving trays) not stored properly to protect against contamination.--CORRECTED ON SITE  
Observed mold like substance inside ice machine/inside ice machine unclear.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #35. Toilet facilities  
Observed toilet missing self-closing door.  
Observed garbage can missing cover/lid in women toilet room.

CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Inspection Conducted By: Laura Ramirez (6935)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4206  
Print Client Name:  
Date: 3/15/2018

Inspector Signature:

Client Signature: