

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



**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

Type: School (9 months or less)  
Owner: Imagine Schools  
Person In Charge: Michael Ables Phone: 917-562-2101  
PIC Email: m.ables@slamgmt.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/15/2021  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 08:15 AM  
End Time: 09:30 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**

- NO** 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
- NO** 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

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature

- NO** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- OUT** 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

- 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**

**NA** 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

**OUT** 36. Thermometers provided & accurate (**COS**)

**FOOD IDENTIFICATION**

**OUT** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

**IN** 38. Insects, rodents, & animals not present

**IN** 39. No Contamination (preparation, storage, display)

**OUT** 40. Personal cleanliness (**COS**)

**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

**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

**OUT** 53. Toilet facilities: supplied, & cleaned

**OUT** 54. Garbage & refuse disposal

**OUT** 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.*

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**Violations Comments**

<p>Violation #23. Date marking and disposition Observed commercially packaged food (shrimp, pepperoni, nuggets etc) missing manufacturer use by/sell by date in reach in freezer.  Observed (marinara sauce and chicken tenders) missing manufacturer use by/sell by date in reach in refrigerator.  CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #36. Thermometers provided &amp; accurate Observed reachin refrigerator missing thermometer. Corrected on site. Replaced. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #37. Food properly labeled; original container Observed sugar in storage room outside of orinal packaging not labeled. CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>
<p>Violation #40. Personal cleanliness Food employee not wearing effective hair restraint. Corrected on site. CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #53. Toilet facilities: supplied, &amp; cleaned Observed restroom missing garbage with a lid. 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.</p>
<p>Violation #54. Garbage &amp; refuse disposal Observed dumpster area littered with garbage surrounding and behind dumpster.  Observed drain plug missing on dimpster.  Observed dumpster lid open when not in use. 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.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean Observed AC vent above prep table dusty. 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.</p>

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**General Comments**

Hand wash sink: 103f  
Mop sink: 118f  
Bathroom sink: 122f

Reach in refrigerator: 31f 40f  
Reach in freezer: 30f  
Milk chest: 33f milk 35f exp 10/3/21

Quat: 3 compartment sink 200 ppm ; wiping cloth in bucket 200ppm

No food being served at time of inspection.

Observed Employee Health and Safety Training

Email Address(es): m.ables@slamgmt.com

Inspection Conducted By: Christina Edghill (30689)  
Inspector Contact Number: Work: (954) 412-7308 ex.  
Print Client Name:  
Date: 9/15/2021

Inspector Signature:

Handwritten signature of the inspector, appearing to be "C. Edghill".

Client Signature:

Handwritten signature of the client, appearing to be "M. Ales".