

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	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:39 AM
Inspection Date: 8/31/2022	Number of Repeat Violations (1-57 R): 1	End Time: 11:35 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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

- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- NO 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 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:

Form Number: DH 4023 03/18

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**Good Retail Practices**

<p><b>SAFE FOOD AND WATER</b></p> <p><b>IN</b> 30. Pasteurized eggs used where required</p> <p><b>IN</b> 31. Water &amp; ice from approved source</p> <p><b>NA</b> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><b>IN</b> 33. Proper cooling methods; adequate equipment</p> <p><b>NO</b> 34. Plant food properly cooked for hot holding</p> <p><b>OUT</b> 35. Approved thawing methods (<b>COS</b>)</p> <p><b>IN</b> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><b>IN</b> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><b>IN</b> 38. Insects, rodents, &amp; animals not present</p> <p><b>IN</b> 39. No Contamination (preparation, storage, display)</p> <p><b>IN</b> 40. Personal cleanliness</p> <p><b>IN</b> 41. Wiping cloths: properly used &amp; stored</p> <p><b>NO</b> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><b>IN</b> 43. In-use utensils: properly stored</p> <p><b>IN</b> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><b>IN</b> 45. Single-use/single-service articles: stored &amp; used</p>	<p><b>NA</b> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><b>IN</b> 47. Food &amp; non-food contact surfaces</p> <p><b>IN</b> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><b>IN</b> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><b>IN</b> 50. Hot &amp; cold water available; adequate pressure</p> <p><b>IN</b> 51. Plumbing installed; proper backflow devices</p> <p><b>IN</b> 52. Sewage &amp; waste water properly disposed</p> <p><b>IN</b> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><b>OUT</b> 54. Garbage &amp; refuse disposal (<b>R</b>)</p> <p><b>IN</b> 55. Facilities installed, maintained, &amp; clean</p> <p><b>IN</b> 56. Ventilation &amp; lighting</p> <p><b>IN</b> 57. Permit; Fees; Application; Plans</p>
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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**

<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Employee using cloth to dry metal try. Food employee was, rinse, clean and sanitized metal try. Corrected on site</p> <p>3- compartments sink not setup to wash, rinse, sanitize when required.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #35. Approved thawing methods Observed meet thawing in 4-compartment sink. Food manger designated 1 of the 4 -compartment sink to only prep food. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.</p>
<p>Violation #54. Garbage &amp; refuse disposal Dumpster drain plug missing.</p> <p>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>

Inspector Signature:

Client Signature:

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**General Comments**

Inspection Satisfactory

Equipment:

Reach in refrigerator: 40F/40F  
Reach in freezer: 0F/10F  
Milk Chest Cooler: 35F

Hot Water:

Handwashing sink: 103F/106F  
Prep sink: 103F  
3 Compartment sink: 113F  
Mop sink: 104F  
Bathrooms: 103F

Sanitizer:

3-compartment sink QAC: 200PPM

Food:

Milk: 38F  
Chicken nugget 135F  
Cheese empanadas: 160F

Managers Certification observed for Michael Ables, exp 11/25/2025

Employee Food Safety Training/Employee Health policy training observed date 8/16/2022

Note: Food provided by SLC management.

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

Inspection Conducted By: Arlettie Abrahantes (6607)  
Inspector Contact Number: Work: (954) 412-7218 ex.  
Print Client Name:  
Date: 8/31/2022

Inspector Signature:

Client Signature: