

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: 11:12 AM
Inspection Date: 10/27/2021	Number of Repeat Violations (1-57 R): 2	End Time: 11:56 AM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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

PROTECTION FROM CONTAMINATION

- NA 14. Shellstock tags & parasite destruction
- IN 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

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- OUT 22. Cold holding temperatures (COS)

CONSUMER ADVISORY

- IN 23. Date marking and disposition

CONSUMER ADVISORY

- NA 24. Time as PHC; procedures & records

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 25. Advisory for raw/undercooked food

ADDITIVES AND TOXIC SUBSTANCES

- NA 26. Pasteurized foods used; No prohibited foods
- 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

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

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
- OUT 44. Equipment & linens: stored, dried, & handled (COS)
- 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 (R)
- OUT 54. Garbage & refuse disposal (R)
- 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.

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Violations Comments

<p>Violation #22. Cold holding temperatures Cold TCS food (Milk) tested 47F, not held at 41F or less. Milk held less than 4 hours, placed back in reach-in freezer to cool down.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #36. Thermometers provided & accurate Milk-chest freezer & reach-in freezer thermometer not provided.</p> <p>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 #39. No Contamination (preparation, storage, display) Food (fruits) stored directly on the floor. Minimum 6 inches off the floor required.- Corrected on site.</p> <p>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.</p>
<p>Violation #44. Equipment & linens: stored, dried, & handled Wet nesting of clean, sanitized equipment (plastic containers), not air dried prior to storage.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Garbage can missing cover in women toilet room.</p> <p>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 & refuse disposal Garbage container/dumpster not kept covered with tight fitted lids.</p> <p>Dumpster drain plug missing, waste water draining out of dumpster.</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>

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General Comments

Equipment:

Reach in refrigerator: 32F/ 36F
Reach in freezer: x (food frozen to touch)
Milk chest cooler: 45F (in-use at time of inspection)
Milk chest freezer: x (milk frozen to touch)

Hot Water:

Handwashing sink: 100F/ 106F
Prep sink: 106F
3 Compartment sink: 110F
Mop sink: 112F
Bathrooms: 101F

Sanitizer:

Sanitizer bucket (QUAT): 200ppm
3-Compartment sink (QUAT): 200ppm

Food:

Meatballs: 163F
Pasta: 135F
Boiled carrots: 185F
Milk: 41F/ 47F

Note: Observed Certified Food Manager Certificate from ServSafe for Michael Ables, exp. 11/25/2025.

Note: Observed Employee Food Safety Training conducted on 05/03/2021.

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

Inspection Conducted By: Wendy Coral (929)
Inspector Contact Number: Work: (954) 412-7217 ex.
Print Client Name:
Date: 10/27/2021

Inspector Signature:

Handwritten signature of Wendy Coral.

Client Signature:

Handwritten signature of Michael Ables.

Form Number: DH 4023 03/18

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