

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: 10:50 AM
Inspection Date: 2/9/2023	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 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

<p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training</p> <p>IN 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting</p> <p>IN 4. Proper use of restriction and exclusion</p> <p>IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>NO 6. Proper eating, tasting, drinking, or tobacco use</p> <p>IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed</p> <p>IN 9. No bare hand contact with RTE food</p> <p>OUT 10. Handwashing sinks, accessible & supplies (COS)</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source</p> <p>NO 12. Food received at proper temperature</p> <p>IN 13. Food in good condition, safe, & unadulterated</p> <p>NA 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p>	<p>IN 16. Food-contact surfaces; cleaned & sanitized</p> <p>NO 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>NO 18. Cooking time & temperatures</p> <p>NO 19. Reheating procedures for hot holding</p> <p>NO 20. Cooling time and temperature</p> <p>IN 21. Hot holding temperatures</p> <p>IN 22. Cold holding temperatures</p> <p>IN 23. Date marking and disposition</p> <p>NA 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>IN 27. Food additives: approved & properly used</p> <p>IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p>
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Inspector Signature:

Client Signature:

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Good Retail Practices

<p>SAFE FOOD AND WATER <u>IN</u> 30. Pasteurized eggs used where required <u>IN</u> 31. Water & ice from approved source <u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL <u>IN</u> 33. Proper cooling methods; adequate equipment <u>NO</u> 34. Plant food properly cooked for hot holding <u>IN</u> 35. Approved thawing methods <u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION <u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION <u>IN</u> 38. Insects, rodents, & animals not present <u>IN</u> 39. No Contamination (preparation, storage, display) <u>IN</u> 40. Personal cleanliness <u>IN</u> 41. Wiping cloths: properly used & stored <u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS <u>IN</u> 43. In-use utensils: properly stored <u>IN</u> 44. Equipment & linens: stored, dried, & handled <u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING <u>IN</u> 47. Food & non-food contact surfaces <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips <u>OUT</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES <u>IN</u> 50. Hot & cold water available; adequate pressure <u>IN</u> 51. Plumbing installed; proper backflow devices <u>IN</u> 52. Sewage & waste water properly disposed <u>IN</u> 53. Toilet facilities: supplied, & cleaned <u>OUT</u> 54. Garbage & refuse disposal <u>IN</u> 55. Facilities installed, maintained, & clean <u>IN</u> 56. Ventilation & lighting <u>IN</u> 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 #10. Handwashing sinks, accessible & supplies Observed food employee changing gloves without previously washing hand. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #49. Non-food contact surfaces clean Non-food contact surfaces of equipment (behind 3-compartment sink and equipment drying area) with accumulation of dirt other debris. Observed rack used for drying equipment rusty.</p> <p>CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #54. Garbage & refuse disposal Dumpster not kept covered with tight fitted lids.</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/5F
Milk Chest Cooler: 30F

Hot Water:

Handwashing sink: 105F/102F
3 Compartment sink: 112F
Mop sink: 105F
Bathrooms: 103F

Sanitizer:

3-compartment sink QAC: 200PPM

Food:

Milk: 38F
Hot dog: 135F
Empanadas: 135F

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@slamgmi.com

Inspection Conducted By: Arlettie Abrahantes (6607)
Inspector Contact Number: Work: (954) 412-7218 ex.
Print Client Name:
Date: 2/9/2023

Inspector Signature:

Handwritten signature of Arlettie Abrahantes.

Client Signature:

Handwritten signature of Michael Ables.