

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: Angelia Gilmore / Travis Armer      Phone: 954-255-0020  
PIC Email: t.armer@slamgmt.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:22 AM
Inspection Date: 1/24/2024	Number of Repeat Violations (1-57 R): 1	End Time: 11:11 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

- IN** 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**

- 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:

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**Good Retail Practices**

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

*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 #36. Thermometers provided &amp; accurate Refrigerator (milk cooler) and freezer (both reach in) thermometers not provided. Provide proper working thermometer.</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) Stored food (cheese) in reach in refrigerator next to warmer, not covered/exposed to splash/dust. Cover food to prevent contamination. 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 #40. Personal cleanliness Food employee not wearing hair and beard restraint. Provide effective hair restraint.</p> <p>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 #55. Facilities installed, maintained, &amp; clean Dry goods storage floor under freezer with accumulation of dust and food debris. Maintain clean floor.</p> <p>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>

Inspector Signature:

Client Signature:

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**General Comments**

Certified Food Manager is Travis Armer. Certification issued from ServSafe, expires on 5/26/28.  
Certified food manager is Angelia Gilmore. Certification issued from ServSafe, expires on 11/8/28.  
Employee Food Safety Training/Employee Health policy training completed on 9/20/23.

**Food Temps**

Milk: 36 F, use-by 1/31/24  
Sliced cheese: 40 F.  
Chicken patty: 170 F (warmer) / 138 F (serving line)  
Pasta: 153 F

**Refrigerator Temps**

Reach-in refrigerator: 40 F / 40 F  
Reach-in freezer: - 20 / 0 F  
Milk chest cooler: 35 F

**Hot Water Temps**

Kitchen handsink: 137 F, cold running water provided.  
4 comp. sink: 116 F  
Food prep sink: 116 F, first compartment of the 4-compartment sink.

**Probe Food Thermometer**

Thermometer calibrated at 32F.

**Warewashing Procedure/Sanitizer Used**

3 comp. sink chemical sanitizer: 200 ppm Quat  
Sanitizer Test kit provided.

**Pest Control**

Pest Control service provided by ProPest, monthly.

**Non-Service Animals**

No dogs or non-service animals allowed inside establishment.

Note: Kitchen managed by SLA management.

Email Address(es): t.armer@slamgmt.com

Inspection Conducted By: Stella Aquino Figueroa (6599)  
Inspector Contact Number: Work: (954) 412-7320 ex.  
Print Client Name:  
Date: 1/24/2024

**Inspector Signature:**

**Client Signature:**