

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1379569  
Name of Facility: Imagine School at Land O'Lakes  
Address: 2940 Sunlake Boulevard  
City, Zip: Land O Lakes 34638

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Imagine School at Land O'Lakes  
Person In Charge: Gonzales, L. Phone: (813) 909-4501

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/26/2018

Begin Time: 11:00 AM  
End Time: 11:30 AM

**Additional Information**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> <input checked="" type="checkbox"/> 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment <input checked="" type="checkbox"/> 30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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**General Comments**

Notes  
HWS OK, RIC NO PHF, 3CS Not set up, HH- Green beans 130F/148F Chicken 167F

Email Address(es): aimee.williams@imagineschools.com

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #2. Stored temperature  
Maintain all potentially hazardous hot food at 140F or above. Observed green beans at 130F during inspection. Corrected; final temperature 148F

Violation #30. Methods of washing  
Provide test kit to measure concentration of chemical sanitizer. Observed test strips misplaced during inspection.

Inspection Conducted By: Stefanie Herrera (61970)  
Inspector Contact Number: Work: (727) 841-4425 ex.  
Print Client Name:  
Date: 3/26/2018

Inspector Signature:

Handwritten signature of Stefanie Herrera.

Client Signature:

Handwritten signature of the client.