

FOOD SERVICE

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

Approval: _____

26.010627/-80.141266



PURPOSE: ROUTINE REINSPECTION CONSTRUCT. CHANGE OF OWNER COMPLAINT CONSULTATION QA SURVEY EPIDEMIOLOGY OTHER

TYPE: HOSPITAL CIVIC CHILD MOVIE LIMITED SCHOOL OTHER NURSING DETENTION LOUNGE RESIDENTIAL

RESULTS:

Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by
 Next Inspection
 8:00 AM on

NAME Hollywood Academy of Arts and Science

ADDRESS 1720 Harrison Street **CITY** Hollywood

OWNER Charter School USA **ZIP** 33020

PERSON IN CHARGE Jessica Rueda **PHONE** (754) 323-6160

EMAIL jrueda@hollywoodcharter.org

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:15	10:45	09/26/2011	3221	06-48-01826

RE-INSPECTION DATE

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.

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

Chicken patty: 170F
 H2O temp: 101F
 Milk: 40F
 Reach in Cooler: 40F
 Freezer: 0F
 Food Warmer: 180F
 3 comp sink: 200 ppm

No **violations** found at time of inspection
 Emailed copy of inspection report.

INSPECTION CONDUCTED BY: Sabreena Iqbal

INSPECTION COND SIGNATURE: *S. Iqbal*

COPY OF REPORT RECEIVED BY: *Jessica Rueda*

PHONE: (954) 831-0406

PHONE: (954) 295-6017

DATE: 9/26/2011

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Hollywood Academy of Arts and Science

Date: 9/26/2011

Identification No: 06-48-01826

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Sabreena Iqbal

Page 2

26.010627/-80.141266

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FOOD SERVICE
INSPECTION REPORT

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PURPOSE:

ROUTINE REINSPECTION HOSPITAL CIVIC CHILD

CONSTRUCT. CHANGE OF OWNER NURSING MOVIE LIMITED

COMPLAINT CONSULTATION DETENTION SCHOOL OTHER

QA SURVEY EPIDEMIOLOGY LOUNGE RESIDENTIAL

OTHER

RESULTS:

Satisfactory

Incomplete

Unsatisfactory

OUT OF BUSINESS

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Next Inspection

8:00 AM on

NAME Hollywood Academy of Arts and Science

ADDRESS 1720 Harrison Street **CITY** Hollywood

OWNER Charter School USA **ZIP** 33020

PERSON IN CHARGE Jessica Rueda **PHONE** (954) 925-6404

EMAIL jrueda@hollywoodcharter.org

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:10	10:25	06/06/2011	3221	06-48-01826

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COMMENTS AND INSTRUCTIONS

3 compartment sink was replaced

Violation was corrected

INSPECTION CONDUCTED BY: Sabreena Iqbal

INSPECTION COND SIGNATURE: *Sabreena Iqbal*

COPY OF REPORT RECEIVED BY: *Jessica Rueda*

PHONE: (954) 467-4364

PHONE: (954) 295-6017

DATE: 06/06/2011

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