Facility Information

Permit Number: 06-48-1396993
Name of Facility: Hollywood Academy of Arts and Sciences
Address: 1705 Van Buren Street
City, Zip: Hollywood 33020
Type: School (9 months or less)
Owner: Red Apple Hollywood LLC
Person In Charge: LEANTRA CALVERT          Phone: (954) 925-6404

Inspection Information

Purpose: Routine
Inspection Date: 10/17/2017
Begin Time: 11:33 AM
End Time: 12:11 PM

Additional Information

No Additional Information Available

Violation Markings

- FOOD SUPPLIES
  - 1. Sources, etc.
  - 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. Service of food
  - 14. Sneezeguard
  - 15. Transportation of food
  - 16. Poisonous/Toxic materials
- PERSONNEL
  - 17. Exclusion of personnel
  - 18. Cleanliness
  - 19. Tobacco use
  - 20. Handwashing
  - 21. Handling of dishware
  - 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
  - 30. Methods of washing
  - 31. Water supply
  - 32. Ice
  - 33. Sewage
  - 34. Plumbing
  - 35. Toilet facilities
  - 36. Handwashing facilities
  - 37. Garbage disposal
  - 38. Vermin control
  - 39. Other facilities and operations
  - 40. Temporary food service events
  - 41. Vending machines
  - 42. Manager certification
  - 43. Certificates and fees
  - 44. Inspection/Enforcement

Results: Satisfactory
Correct By: Next Inspection
Re-Inspection Date: None
**General Comments**

FOOD IS DELIVERED BY PREFERRED MEALS

HANDSINK: 105 F
MOPSINK: 100 F (LOCATED IN THE JANITOR'S CLOSET)
EMPLOYEE BATHROOM SINK: 103 F

3 COMP SINK: 100 F
NOT IN USE AT THE TIME OF INSPECTION
SANITIZER AND TEST STRIPS OBSERVED ON SITE

REFRIGERATOR: 39 F
FREEZER: 0 F
MILK CHEST: 41 F

WALK IN COOLER: 40 F
WALK IN FREEZER: 0 F
ALL POTENTIALLY HAZARDOUS FOODS WERE FROZEN SOLID AT THE TIME OF INSPECTION

FOODS TESTED:
HAMBURGER: 141 F
FRIES: 143 F
APPLESAUCE: 35 F
MILK (EXPIRES: 10/30/17): 44 F -CORRECTED ON SITE BY STAFF
FRUIT PUNCH: 24 F

Email Address(es): LECALVERT@HOLLYWOODCHARTER.ORG

**Violations Comments**

Violation #2. Stored temperature
OBSERVED MILK TESTED AT 44 F (WITHIN THE 4 HOUR TIME FRAME). -CORRECTED BY STAFF. ICE WAS PLACED UNDER THE MILK CARTONS.
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #10. Food container
OBSERVED FROZEN BAG OF CHICKEN NOT LABELED WITH ITS CONTENTS
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours.
Food must be stored six inches above the floor.

Violation #22. Refrigeration facilities/Thermometers
OBSERVED THERMOMETER IN THE REACH IN FREEZER WAS IN DISREPAIR AT THE TIME OF INSPECTION
CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

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Inspection Conducted By: Natalie Zaher (6428)
Inspector Contact Number: Work: (954) 467-4700 ex. 4213
Print Client Name: HOLLYWOOD ACADEMY OF ARTS AND SCIENCES
Date: 10/17/2017

Inspector Signature: 
Client Signature: 

Form Number: DH 4023 01/05 06-48-1396993 Hollywood Academy of Arts and Sciences