

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

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

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

**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

*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**

FOOD SUPPLIES 1. Sources, etc. FOOD PROTECTION X 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 X 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 PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS X 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 SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Client Signature:

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**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.

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: