

FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

DATE VIOLATIONS CORRECTED

3/11/06

SCORE: 94 GRADE: A

See reverse side for the general requirements that correspond to each violation listed below.
See attached pages for documentation as to the exact nature of the violation(s) observed at the time of inspection.

No violations observed at the time of inspection. Complaint allegations not observed at time of inspection.

INSPECTION DATE: 3/7/06
 COMPLIANCE DATE: 3/22/06
 SITE # 077399
 PERMIT # S98755 CT-212-00
 DISTRICT: 84 SUBDISTRICT: 07 SPA: 5
 TOTAL PAGES: 1

DBA / NAME: Hilton - Andiamo
 ADDRESS: 5711 Century Blvd LA
 OWNER / OPERATOR: Fortuna Enterprises
 PROGRAM ELEMENT: 1625 SERVICE: 0001 □ 0002 □ OTHER: 011
 INSPECTOR: George N. Nguyen / P. Challa SIGNATURE: [Signature] POSITION: Executive / Manager
 RECEIVED BY: [Signature]

ENVIRONMENTAL HEALTH OFFICE
 ENVIRONMENTAL HEALTH WEST FOOD DISTRICT
 6053 BRISTOL PARKWAY - 2ND FLOOR
 GULVER CITY, CA 90230
 (310) 665-8450
 FAX (310) 348-6402

SECTION I
(Point Value - 6 points for violations in each category in Section I - maximum points deductible 36)

FOOD TEMPERATURES		VERMIN	
1.	Holding of PHF - immediate risk / multiple items or servings	9.	Rodents - immediate risk
2.	Pooled Shelled Eggs - unapproved temperature	10.	Cockroaches - immediate risk
3.	Cooking	11.	Flies - immediate risk
4.	Reheating	WATER / SANITIZING	
5.	Cooling	12.	Sanitizing - multi-use consumer utensils
FOOD		13.	No Hot Water - immediate risk / food preparation establishment
6.	Adulterated Food - immediate risk	14.	No Water
EMPLOYEE PRACTICES		SEWAGE	
7.	Disease Transmission - carrier / lesion / rash	15.	Sewage Disposal System - immediate risk
8.	Handwashing - employee did not wash hands / no supplies	16.	Toilets - no operable toilets

SECTION II
(Point Value - 4 points for violations in each category in Section II - maximum points deductible 28)

FOOD TEMPERATURES		OPERATIONS	
17.	Holding of PHF - moderate risk / multiple items or servings	28.	Soap / Drying Device - dispensers empty
18.	Holding of PHF - single serving	29.	Hazardous Materials / Chemicals - storage / use
19.	Shell Eggs	30.	Employee Practices - tobacco / eating / other
FOOD PREPARATION		UTENSILS / EQUIPMENT / SHELVING / CABINETS	
20.	Diligent Preparation	31. <input checked="" type="checkbox"/>	Improperly Cleaned / Not Maintained Clean
21.	Thawing - improper method	32.	Sanitizing - kitchen utensils / food-contact surfaces
22.	Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other	PLUMBING / FIXTURES	
FOOD		33.	Backflow / Back Siphonage
23.	Food Storage - improperly covered / labeled / elevated	34.	Critical Sink / Fixture (handwashing / utensil washing / food prep) - missing / inoperable / inaccessible hand sink
24.	Ready-To-Eat Food - exposed to possible contamination from raw meats / poultry / fish / eggs	CONSUMER PROTECTION / TRUTH-IN-MENU	
25.	Food Not Protected from Consumer	35.	Labels - consumer foods
26.	Unapproved Source	36.	Misrepresentation - advertised food
27.	Reused / Re-served	37.	Oyster Warning Signs
		38.	Disclosure Notification

SECTION III
(Point Value - each sub-category violation valued at 1 point in Section III - maximum points deductible 36)

FOOD		VERMIN	
39.	Pure Food / Spoilage	59.	Rodents - no active population / rodent proofing
40.	Customer Self-Service Utensils	60.	Cockroaches - low risk / harborage areas
41.	Refrozen Foods	61.	Other Insects - low risk
42.	Improper Inspection at Delivery / Transportation	62.	Open Door / Air Curtain / Window
OPERATIONS		PLUMBING / FIXTURES / EQUIPMENT DRAINAGE	
43.	Dispensers - disrepair / non-functional / Supplies - unapproved type	63.	Sink and Fixtures / Floor Sink / Floor Drain - leaking / not clean / disrepair / unapproved
44.	Hair Restraints / Outer Garments / Nails / Ring	64.	Drain Line / Supply Line - unapproved discharge / installation / materials / leaking / clogged
45.	Shellfish Tags / Records	65.	No Hot Water - no immediate risk
46.	Hazardous Materials / Chemicals - low risk	VENTILATION / LIGHTING	
47.	Interior Premises - improper storage / linen / castoff / tools	66.	Hood - not clean / disrepair / missing filters
48.	Spoils Area	67.	Ventilation - equipment not under hood / improper hood type
49.	Living / Sleeping Quarters	68.	Ventilation - general
50.	Animal / Bird / Fowl	69.	Lighting / Light Shields
UTENSILS / EQUIPMENT / SHELVING / CABINETS		TOILETS / TOILET ROOMS / DRESSING ROOMS	
51. <input checked="" type="checkbox"/>	Condition - disrepair	70.	Toilets / Toilet Room - disrepair / inadequate # - door not self-closing / not clean / dispensers / toilet tissue
52.	Storage	71.	Dressing Room / Personal Items
53.	Unapproved Type / Improper Use / Improper Installation	REFUSE / PREMISES / JANITORIAL	
54.	Wiping Rag - not clean / inadequate sanitizer / turbid / storage	72.	Janitorial - supplies / equipment
55.	Sanitizer - improper concentration / temperature / method / test kit	73.	Refuse / Containers
56.	Thermometer - refrigeration / probe	74.	Exterior Premises
WALLS / CEILINGS / FLOORS			
57.	Deterioration / Unapproved Materials / Facility Not Fully Enclosed		
58. <input checked="" type="checkbox"/>	Not Maintained Clean		

ORIGINAL

FOOD OFFICIAL INSPECTION REPORT
 COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
 ENVIRONMENTAL HEALTH

DBA / NAME: Hilton - Andiamo
 SITE #: 077399
 INSPECTION DATE: 3/7/06

SECTION IV (Point Value - violations are not included in the calculation of the final score and do not affect the overall grade)			
SIGNS / PERMITS		OTHER	
75.	Public Health Permit	82.	
76.	Grade / Score	CONDEMNATION / VOLUNTARY DISPOSAL	
77.	Inspection Report	Poultry	lbs. Produce lbs.
78.	Public Notification	Other Meat / Fish	lbs. Grains / Nuts lbs.
79.	Certified Food Safety Manager	Egg Product	lbs. Canned / Misc lbs.
80.	Signs - handwash / smoking / choking	Dairy	lbs. Liquid Dairy oz.
81.	County Business License (unincorporated areas only)	83.	Total lbs. Total oz.

SECTION V (Point Value - sub-categories are not included in the calculation of the final score and do not affect the overall grade)			
TRAINING PROVIDED		CLOSURE / ADMINISTRATIVE ACTION	
84.	Sanitization - multi-use consumer utensils	93.	Suspension of Public Health Permit
85.	Sanitization - food-contact-surface	94.	Administrative Review / Office Hearing
86.	Handwashing - employee	95.	Referral - Plan Check
87.	Delivery - proper inspection of food	96.	Referral - Other Agency or Department
88.	Cooking Temperatures	BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR	
89.	Cooling Methods	97.	Food Facility Information Packet: (packet date)
90.	Holding Temperatures	98.	Summary of Advisory Bulletins
91.	Thawing / Thawing Methods	99.	Other:
92.	Other (specify):	FOOD PREPARATION - STATUS	
		100.	No Food Preparation Observed at Time of Inspection

SCORE / GRADE

SCORE: (deductions) Section I: 0 Section II: 2 Section III: 6 Total: 8

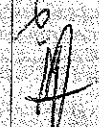
GRADE: Final Score: (100 - Total Points Deducted) = 92
 A (90-100) B (80-89) C (70-79) Score (<70)

FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT.

POSTING OF THE FINAL SCORE / GRADE IS REQUIRED IN THOSE CITIES THAT HAVE ADOPTED COUNTY ORDINANCE 97-0071

DOCUMENTATION / COMMENTS

1. Failure to correct the violations by the compliance date may result in additional fees for reinspection.
 2. Your signature on this form does not constitute agreement with its contents. You may discuss the contents of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report and the grade shall remain in effect.
 3. If you are not satisfied with your score or grade on this report you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your inspector to determine your eligibility.

INITIAL UPON RECEIPT


TEMPERATURE CONTROL - documentation required for all facilities with PHF WARR-121R Inspector Thermometer #: 718

Type of Food (Amount)	Temp. (°F)	Temp. Violation (✓)	Process / Holding Location	Food Condemed	Type of Food (Amount)	Temp. (°F)	Temp. Violation (✓)	Process / Holding Location	Food Condemed
veal	39		2 door cooler		tortellini	139		walk-in cooler	
beef	36		{		cooked sausage	36		{	
potatoes	39		{		milk	36		{	

31. Clean and maintain all food equipment. Observed dust accumulation on the fan guard in the walk-in cooler

58. Clean and maintain walls. Observed dust on the walls in the walk-in cooler

51. Replace / repair broken gasket Observed on 2 door cooler.