



BUSINESS NAME Andiamo Hilton  
 REPORT  
 ADDRESS 5711 W. Century  
 COMPUTER NO. 0113999  
 HEALTH DISTRICT 8.4 West  
 DATE 7/11/04

OFFICIAL INSPECTION

Continuation Sheet

**IMMEDIATE DANGER**

- ( ) PURSUANT TO LOS ANGELES COUNTY CODE SECTION 8.04.945 (Permit Suspension)
- ( ) PURSUANT TO LOS ANGELES COUNTY CODE SECTION 8.04.946 (License Suspension)
- ( ) PURSUANT TO CALIFORNIA HEALTH AND SAFETY CODE SECTION 113960 (Immediate Danger)

YOUR PUBLIC HEALTH PERMIT IS HEREBY SUSPENDED AND YOU ARE DIRECTED TO DISCONTINUE OPERATION OF THIS FOOD FACILITY AT ONCE.

You are charged with violations of section(s) 114030, 114040, \_\_\_\_\_, \_\_\_\_\_, which constitute an immediate danger to public health and safety.

When you have corrected all the violations as directed at the office hearing, you may phone Amaka Oranusi at (310) 665-8450 for a reinspection appointment to open your facility and reinstate your Permit.

You have the right to appeal this closure, in writing, within 15 calendar days. Submit written appeal to:

**AREA 2 MANAGER**  
**Le Taun Cotton**  
 6053 Bristol Park Way, Suite 201  
 Culver City, CA 90230

A failure to request a hearing within 15 calendar days after receipt of this notice shall be deemed a waiver of the right to a hearing.

**NOTE: IF YOUR PUBLIC HEALTH PERMIT IS SUSPENDED TWICE WITHIN A 12 MONTH PERIOD, YOUR PERMIT MAY BE REVOKED.**

**FAILURE TO COMPLY MAY RESULT IN LEGAL ACTION.**

*Thomas Cook*

Received by:

Environmental Health Specialist:

*Director of Food & Beverage*

*J. Johnson / M. Ford*

Position

# FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH

y

DATE VIOLATIONS CORRECTED

SCORE: 87  
GRADE: B

INSPECTION DATE: 07/11/06  
COMPLIANCE DATE: P.O. #  
SITE # 077399  
PERMIT # 598759 CT 27210  
DISTRICT: 84 SUBDISTRICT: 07 SPA: 5  
TOTAL PAGES: 13

DBA / NAME: Hilton - Andiamo  
ADDRESS: 5111 Century Blvd., Los Angeles, CA 90045  
INSPECTOR: MAMUNUDDIN / J. G. ...  
INSPECTOR ELEMENT: 1625  
PROGRAM ELEMENT: 0001 0002 0004 0004  
SIGNATURE: ...  
RECEIVED BY: ...  
POSITION: Director

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

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.

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

<b>FOOD TEMPERATURES</b>		<input checked="" type="checkbox"/> <b>VERMIN</b>	
1.	Holding of PHF - immediate risk / multiple items or servings	9.	Rodents - immediate risk
2.	Pooled Shelled Eggs - unapproved temperature	10.	<input checked="" type="checkbox"/> Cockroaches - immediate risk
3.	Cooking	11.	Flies - immediate risk
4.	Reheating	<b>WATER / SANITIZING</b>	
5.	Cooling	12.	Sanitizing - multi-use consumer utensils
<b>FOOD</b>		13.	No Hot Water - immediate risk / food preparation establishment
6.	Adulterated Food - immediate risk	14.	No Water
<b>EMPLOYEE PRACTICES</b>		<b>SEWAGE</b>	
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)

<b>FOOD TEMPERATURES</b>		<b>OPERATIONS</b>	
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
<b>FOOD PREPARATION</b>		<input checked="" type="checkbox"/> <b>UTENSILS / EQUIPMENT / SHELVING / CABINETS</b>	
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	<b>PLUMBING / FIXTURES</b>	
<b>FOOD</b>		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	<b>CONSUMER PROTECTION / TRUTH-IN-MENU</b>	
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)

<b>FOOD</b>		<b>VERMIN</b>	
39.	Pure Food / Spoilage	59.	Rodents - no active population / rodent proofing
40.	Customer Self-Service Utensils	60.	<input checked="" type="checkbox"/> 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
<b>OPERATIONS</b>		<b>PLUMBING / FIXTURES / EQUIPMENT DRAINAGE</b>	
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	<b>VENTILATION / LIGHTING</b>	
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
<b>UTENSILS / EQUIPMENT / SHELVING / CABINETS</b>		<b>TOILETS / TOILET ROOMS / DRESSING ROOMS</b>	
51.	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	<b>REFUSE / PREMISES / JANITORIAL</b>	
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
<b>WALLS / CEILINGS / FLOORS</b>			
57.	<input checked="" type="checkbox"/> Deterioration / Unapproved Materials / Facility Not Fully Enclosed		
58.	<input checked="" type="checkbox"/> Not Maintained Clean		

# FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH

DBA / NAME: *Water - Andams*  
 SITE #: *072399*  
 INSPECTION DATE: *7/1/65*

SECTION IV			
(Point Value - violations are not included in the calculation of the final score and do not affect the overall grade)			
<b>SIGNS / PERMITS</b>		<b>OTHER</b>	
75.	Public Health Permit	82.	<i>X</i> <i>removed &amp; graded/prosted down</i>
76.	Grade / Score	<b>CONDEMNATION / VOLUNTARY DISPOSAL</b>	
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)			
<b>TRAINING PROVIDED</b>		<b>CLOSURE / ADMINISTRATIVE ACTION</b>	
84.	Sanitization - multi-use consumer utensils	93.	<i>P</i> Suspension of Public Health Permit
85.	Sanitization - food-contact-surface	94.	<i>P</i> 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	<b>BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR</b>	
89.	Cooling Methods	97.	Food Facility Information Packet: (packet date)
90.	Holding Temperatures	98.	<i>X</i> Summary of Advisory Bulletins
91.	Thawing / Thawing Methods	99.	Other:
92.	Other (specify):	<b>FOOD PREPARATION - STATUS</b>	
		100.	No Food Preparation Observed at Time of Inspection
<b>SCORE / GRADE</b>			
SCORE: (deductions)		GRADE: Final Score: ( 100 - Total Points Deducted ) = <i>87</i>	
Section I:	<i>6</i>	<input type="checkbox"/> A (90-100) <input checked="" type="checkbox"/> B (80-89) <input type="checkbox"/> C (70-79) <input type="checkbox"/> Score (<70)	
Section II:	<i>3</i>	FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT.	
Section III:	<i>1</i>		
Total:	<i>10</i>		
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  
*[Signature]*

**TEMPERATURE CONTROL** - documentation required for all facilities with PHF. *Hot Water 120°F* Inspector Thermometer #: *976*

Type of Food (Amount)	Temp. (°F)	Temp. Violation (✓)	Process / Holding Location	Food Condemned	Type of Food (Amount)	Temp. (°F)	Temp. Violation (✓)	Process / Holding Location	Food Condemned
<i>Calamari</i>	<i>38</i>		<i>Cold holding / Walk-in</i>		<i>New York Steak</i>	<i>39°</i>		<i>Cold holding / Walk-in</i>	
<i>corned beef</i>	<i>41°</i>		<i>2</i>		<i>Pasta</i>	<i>41°</i>		<i>5 / 7 days / Pellet in</i>	
<i>chicken</i>	<i>41°</i>								

*(b) Eliminate any presence of cockroaches in a safe and effective manner. Observed approx. 6 live adult and nymph cockroaches and abt. 5 dead ones on the floor in the storage room next to the dishwashing area. Sanitize all affected area*

*(b)(6) Seal all cracks, holes, crevices in the storage area to prevent vermin harborage. Observed an opening under the metal door frame and hole on the ceiling panel*

3073

BUSINESS NAME Hiller - Andriano  
ADDRESS 077395 5711 Century B1  
COMPUTER NO. 077395  
HEALTH DISTRICT 84/WST  
DATE 7/1/06

COUNTY OF LOS ANGELES DEPARTMENT OF HEALTH SERVICES  
Public Health Programs -- Environmental Management

OFFICIAL INSPECTION REPORT

Continuation Sheet

- 31) Clean and maintain all eqpt. / utensils / shelving / cabinets at all times - Observed dirty shelving inside the walk-in unit to be encrusted with food particles.
  - 58) Clean and maintain the floor in the storage room next to the dishwashing area. Observed dead & live cockroaches
  - 79) Permit suspended
  - 99) Office hearing issued for 7/12/06 @ 8:30
- \* explained OIT = \$224 (cashier's check or money order)

*[Handwritten signature]*

*[Handwritten signature]*