

# FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH

DATE VIOLATIONS CORRECTED: 7/17/06

SCORE:            GRADE:           

INSPECTION DATE: 07/17/06  
 COMPLIANCE DATE: 0 pending  
 SITE # 099394  
 PERMIT # 598159 CT: 271200  
 DISTRICT: 84 SUBDISTRICT: 07 SPA: 5  
 TOTAL PAGES: 2

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>		<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>		<b>UTENSILS / EQUIPMENT / SHELIVING / CABINETS</b>	
20. Diligent Preparation		31. 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. Frozen 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 / SHELIVING / 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. Not Maintained Clean			

DBA / NAME: Hilton - Andiamo  
 ADDRESS: 5111 W Century Blvd, Los Angeles, CA 90045  
 OWNER / OPERATOR: Fortuna Enterprises  
 PROGRAM ELEMENT: 1025  
 INSPECTOR: Maxine  
 RECEIVED BY:           

SERVICE:  001  002  004 OTHER: 051, 003  
 SIGNATURE:             
 POSITION: Inspector

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

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

DBA / NAME: **Hilton - Andiamo**  
 SITE #: **097399**  
 INSPECTION DATE: **07/13/00**

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: \_\_\_\_\_  
 Section II: \_\_\_\_\_  
 Section III: \_\_\_\_\_  
 Total: \_\_\_\_\_

GRADE: Final Score: ( 100 - Total Points Deducted ) = \_\_\_\_\_  
 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.** 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>* Facility is to remain closed at this time.</i>									
<i>Due to the evidence observed below: Refer to information below,</i>									

- ⑩ Eliminate the presence of cockroaches by legal, safe, an approved, method. Observed the following:
- ① 1 live nymph cockroach on ceiling in glassware storage room.
  - ② 1 dead nymph cockroach on newly placed caulking at base eaving.
  - ③ fecal markings on newly placed caulking at the base eaving near entrance to glassware storage room.
- ⑥①/51 Properly renovate the wall. Seal all cracks, crevices to prevent vermin harborage. Observed holes on ceiling panels, holes in wall near pipe line, open crevice s at the FRP junction (wall panel) near entrance to storage room.
- ORIGINAL