

FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

DATE VIOLATIONS CORRECTED
4/11/06
MSP

SCORE: **94** GRADE: **A**

INSPECTION DATE: **3/27/06**
COMPLIANCE DATE: **4/10/06**
SITE #: **D77400**
PERMIT #: **673327CT: 27AL-00**
DISTRICT: **84** SUBDISTRICT: **06** SPA: **5**
TOTAL PAGES: **6**

DBA / NAME: **HILTON - THE BISTRO**
ADDRESS: **5711 W. CENTURY BLD. LA 90045**
OWNER / OPERATOR: **FORTUNA ENTERPRISES LP**
PROGRAM ELEMENT: **1625** SERVICE: 0001 0002 0004 OTHER:
INSPECTOR: **RIO Anayahan** SIGNATURE: *Rio Anayahan*
RECEIVED BY: *Paul [unclear]* POSITION: **Executive Chef**

ENVIRONMENTAL HEALTH - WEST DISTRICT
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)

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		
6. Adulterated Food - immediate risk	13. No Hot Water - immediate risk / food preparation establishment	EMPLOYEE PRACTICES		
7. Disease Transmission - carrier / lesion / rash	14. No Water	SEWAGE		
8. Handwashing - employee did not wash hands / no supplies	15. Sewage Disposal System - immediate risk	16. Toilets - no operable toilets		

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

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

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	68. Ventilation - general
49. Living / Sleeping Quarters	69. Lighting / Light Shields	50. Animal / Bird / Fowl	TOILETS / TOILET ROOMS / DRESSING ROOMS	
UTENSILS / EQUIPMENT / SHELVING / CABINETS		70. Toilets / Toilet Room - disrepair / inadequate # - door not self-closing / not clean / dispensers / toilet tissue	51. <input checked="" type="checkbox"/> Condition - disrepair	71. Dressing Room / Personal Items
52. Storage	REFUSE / PREMISES / JANITORIAL		53. Unapproved Type / Improper Use / Improper Installation	72. Janitorial - supplies / equipment
54. <input checked="" type="checkbox"/> Wiping Rag - not clean / inadequate sanitizer / turbid / storage	73. Refuse / Containers	55. Sanitizer - improper concentration / temperature / method / test kit	56. Thermometer - refrigeration / probe	74. Exterior Premises
WALLS / CEILINGS / FLOORS			57. Deterioration / Unapproved Materials / Facility Not Fully Enclosed	
58. Not Maintained Clean				

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 COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
 ENVIRONMENTAL HEALTH

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.	<input checked="" type="checkbox"/> Holding Temperatures	98.	<input checked="" type="checkbox"/> 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)		GRADE: Final Score: (100 - Total Points Deducted) = <u>94</u>	
Section I:	<u>0</u>	<input checked="" type="checkbox"/> A (90-100) <input type="checkbox"/> B (80-89) <input type="checkbox"/> C (70-79) <input type="checkbox"/> Score (<70)	
Section II:	<u>4</u>	FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT.	
Section III:	<u>2</u>		
Total:	<u>6</u>		
POSTING OF THE FINAL SCORE / GRADE IS REQUIRED IN THOSE CITIES THAT HAVE ADOPTED COUNTY ORDINANCE 97-0071			

DBA / NAME: HILTON - THE PISTRO
 SITE #: 077400
 INSPECTION DATE: 3/27/06

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 #: F970

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
Sausage	45	✓	Holding/Cold TOP		Spinach Quiche	34		Holding/Reach 15"	
Ham	44	✓	"		Spinach Lasagna	37		"	
MARINARA	42	✓	"		Pot Pie	36		"	
✓ Vegetables	35		Holding/Reach 15"		Leak Soup	171		Holding Steam Table	
Steak	39		"						

Complaint investigation conducted and allegations were found to be unjustified at time of inspection. Temperatures were measured for quiche and pot pie and were found to be OK. However, temperature violations were found on sausage, ham and marinara sauce. (See above temperature chart).

BUSINESS NAME HILTON - THE BISTRO

ADDRESS 5711 W. CENTURY BLDG., LA 90045

COMPUTER NO. 077400

HEALTH DISTRICT West

DATE 3/27/06

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

OFFICIAL INSPECTION REPORT

Continuation Sheet

3 OF 3

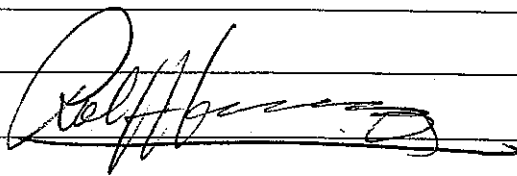
(17) Discontinue holding potentially hazardous foods (PHF) at unapproved temperatures at once. Observed sausage, ham, and marinara holding at unapproved temperatures. (Refer to temperature chart). Operator stated that foods have been holding in cold top unit for 3+ hours. ~~Advise~~ Instructed operator to immediately cool foods to 41°F or below.

(90) Training provided.

(51) Maintain all refrigeration units in good repair. Observed cold top unit not holding PHF at ~~41~~ 41°F or below.

(54) Discontinue using wiping rags for multiple use without storing them in an approved sanitizer solution. Observed 2+ ~~#~~ soiled wiping rags stored on the cutting board and the food prep table.

Res Anupal

x 

76S125
4-155 (6/89) 3/89

COUNTY OF LOS ANGELES DEPARTMENT OF HEALTH SERVICES
PREVENTIVE HEALTH SERVICES
ENVIRONMENTAL MANAGEMENT

84.03.42-006

Telephone

FAX

In Person

HILTON - THE BISTRO

COMPLAINT REPORT

Location of complaint: 5711 W. CENTURY BLVD. Cross street
Locality - City: LOS ANGELES District: 06 Sanitarian: RA 3-24-64
Complaint: FBI - GREEN SALAD w/ MUSHROOMS, CUCUMBER, CAKE
FOOD TEMP., REF., & HANDLING.

Complainant

Address

PATRON

Phone

Occupant

Address

Phone

Agent or Owner

Address

Phone

Date: 03 MAR 06

Rec'd by: TALLAN FATH

Ref'd to: RA

3-24-6-00

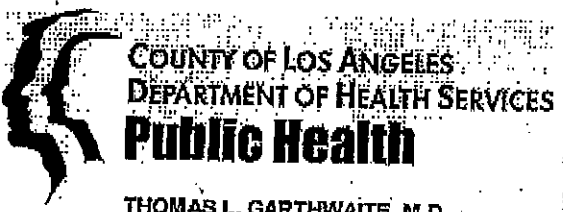
Report of investigation and dates: 3/2/06 - COMPLAINT INVESTIGATION CONDUCTED AND REVEALED
COMPLAINT ALLEGATIONS TO BE UNJUSTIFIED AT TIME OF INSPECTION. FOOD
TEMPERATURES, REFRIGERATION AND HANDLING WERE CHECKED. OTHER
VIOLATIONS OBSERVED. FOIR ISSUED TO OWNER. REVISIT ON 4/10/06. (P)

Complainant contacted on 3/28/06 - left message on voicemail (P) (P) (P)

TRANSMISSION VERIFICATION REPORT

TIME : 03/28/2006 09:24
NAME : WEST THE BEST
FAX : 3103486402
TEL : 3106658450
SER. # : BROF3J505666

DATE, TIME 03/28 09:23
FAX NO./NAME 16268133017
DURATION 00:01:21
PAGE(S) 05
RESULT OK
MODE STANDARD
ECM



COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
Public Health

THOMAS L. GARTHWAITE, M.D.
Director and Chief Medical Officer
DEPARTMENT OF HEALTH SERVICES

JONATHAN E. FIELDING, M.D., M.P.H.
Director of Public Health and Health Officer

Environmental Health
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Fifth District

WEST HOUSING DISTRICT

6053 Bristol Pkwy 2nd Fl. Ste. #201, Culver City, CA 90230 PH: (310) 665-8484 FAX: (310) 348-6403

Date: 3/28/06

FAX TRANSMITTAL COVER SHEET

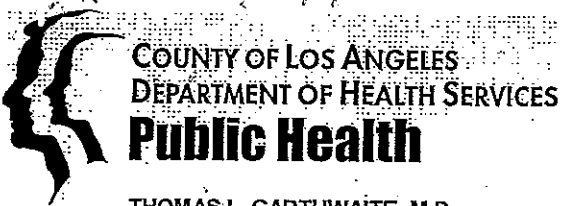
AGENCY/COMPANY: FOOD & MILK

ATTENTION: TAT LAM

FAX NUMBER: 626-813-3017

TELEPHONE: _____

SENDER: Ree Amyayahan



COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
Public Health

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Date: 3/28/06

FAX TRANSMITTAL COVER SHEET

AGENCY/COMPANY: FOOD & MILK

ATTENTION: TAT LAN

FAX NUMBER: 626-813-3017

TELEPHONE: _____

SENDER: Rev Amyyahan

FAX NUMBER: 310-348-6403

TELEPHONE NUMBER: 310-665-8441

SUBJECT: Complaint report

NUMBER OF PAGES SENT INCLUDING COVER SHEET: 5

COMMENTS: _____

