

# FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH

8

DATE VIOLATIONS CORRECTED

SCORE: **91** GRADE: **A**

INSPECTION DATE: 07/11/10  
 COMPLIANCE DATE: 07/25/10  
 SITE # 077400  
 PERMIT # 673227 CT: 2772-00  
 DISTRICT: SA SUBDISTRICT: 07 SPA: 5  
 TOTAL PAGES: 2

DBA / NAME: **Hilton The Bistro**  
 ADDRESS: **5111 W Century Blvd, Los Angeles, CA 90045**  
 OWNER / OPERATOR: **Martina Enterprises L.P.**  
 PROGRAM ELEMENT: **1625** SERVICE:  001  002  004  OTHER:  
 INSPECTOR: **Maxine Ford** SIGNATURE: *[Signature]* POSITION: **Inspector**  
 RECEIVED BY: *[Signature]*

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		POINTS DEDUCTED
(Point Value - 6 points for violations in each category in Section I - maximum points deductible 36)		0
<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. 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		POINTS DEDUCTED
(Point Value - 4 points for violations in each category in Section II - maximum points deductible 28)		8
<input checked="" type="checkbox"/> <b>FOOD TEMPERATURES</b>		<b>OPERATIONS</b>
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	
<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		POINTS DEDUCTED
(Point Value - each sub-category violation valued at 1 point in Section III - maximum points deductible 36)		1
<b>FOOD</b>		<b>VERMIN</b>
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	
<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. <input checked="" type="checkbox"/> 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. Deterioration / Unapproved Materials / Facility Not Fully Enclosed		
58. Not Maintained Clean		

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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 <b>402 lbs.</b>
78.	Public Notification	Other Meat / Fish	lbs. Grains / Nuts
79.	Certified Food Safety Manager	Egg Product	lbs. Canned / Misc
80.	Signs - handwash / smoking / choking	Dairy	lbs. Liquid Dairy
81.	County Business License (unincorporated areas only)	83. <input checked="" type="checkbox"/> Total	lbs. Total <b>4 oz.</b>
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.	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 ) = <b>91</b>	
Section I:	<u>8</u>	<input checked="" type="checkbox"/> A (90-100)	<input type="checkbox"/> B (80-89)
Section II:	<u>8</u>	<input type="checkbox"/> C (70-79)	<input type="checkbox"/> Score (<70)
Section III:	<u>9</u>	FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT.	
Total:	<u>25</u>	POSTING OF THE FINAL SCORE / GRADE IS REQUIRED IN THOSE CITIES THAT HAVE ADOPTED COUNTY ORDINANCE 97-0071	

DBA / NAME: **Hilton - The Bistro**  
 SITE #: **077400**  
 INSPECTION DATE: **07/11/09**

DOCUMENTATION / COMMENTS		INITIAL UPON RECEIPT
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.		

**TEMPERATURE CONTROL** - documentation required for all facilities with PHF. **Hot Water 120°F** Inspector Thermometer #: **076**

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
Ham	38°		cold holding 4-door upright		BBQ Chicken	41°		cold holding cold top	
Pepperoni	46°		cold holding 20 mins cold top		Lasagna	41°		5' display case	
Sausage	45°		? ?		Alfalfa Sprouts (4oz)	51°	✓	holding cold top	✓

#17 Discontinue holding potentially hazardous foods at unapproved temperatures, at once. Observed alfalfa sprouts measured at 51°F at the cold top.  
 Cook stated food item had been placed at the cold top directly from the reach-in refrigeration unit. (83) Operator voluntarily disposed of approximately 4oz of Alfalfa Sprouts. (90) Training Provided  
 #31 Maintain all food equipment clean. Observed black organic matter at the nozzle and spigot at the soda dispensing machine near the front service counter.  
 #36. Maintain hood clean. Observed lint-like (rust) on hood interior at the pizza oven.