

FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

DATE VIOLATIONS CORRECTED

4/11/04
MSP

SCORE: 97
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: 3/27/04
COMPLIANCE DATE: 4/10/06
SITE # 098616
PERMIT # 598764 CT: 2772.00
DISTRICT: BY SUBDISTRICT: 07 SPA: 5
TOTAL PAGES: 3

DBA / NAME: THE CAFE - HILTON HOTEL
ADDRESS: 5711 W. CENTURY BLD., LA 90045
OWNER / OPERATOR: FORUNA ENTERPRISES
PROGRAM ELEMENT: 1628 SERVICE: #001 □002 □004 □OTHER:
INSPECTOR: Ryo Appayachan SIGNATURE: *Ryo Appayachan*
RECEIVED BY: *Ryo Appayachan* POSITION: Executive Chef

ENVIRONMENTAL HEALTH OFFICE
ENVIRONMENTAL HEALTH - WEST DISTRICT
6053 BRISTOL PARKWAY - 2ND FLOOR
CULVER 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. | 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. | <input checked="" type="checkbox"/> 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. | <input checked="" type="checkbox"/> 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. | Not Maintained Clean | | |

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

DBA NAME: THE CAFE - MILTON HOTEL
 SITE #: 098616
 INSPECTION DATE: 3/2/06

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. <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

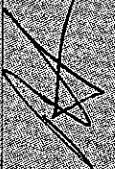
SCORE: (deductions) Section I: 0
 Section II: 0
 Section III: 0
 Total: 0

GRADE: Final Score: (100 - Total Points Deducted) = 97
 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. *Hot Water: 122°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 |
|-------------------------|------------|---------------------|----------------------------|----------------|-----------------------|------------|---------------------|----------------------------|----------------|
| TURKEY | 39 | | Holding/Buffet Table | | Ham | 36 | | Holding/Cold Top | |
| Ham | 41 | | " | | Chicken | 40 | | " | |
| SHRIMP salad | 41 | | " | | MILK | 41 | | Holding/Reach | |
| Rice | 147 | | steam table | | GRILLED ONIONS | 163 | | Hot Holding Table | |
| PEPPER STEAK | 167 | | " | | steak | 37 | | Holding Upright | |

61) Maintain all food equipment in good repair. Observed torn door gaskets to the 6 door refrigeration unit and the line drawer at the cook's line.

BUSINESS NAME The Cafe - Hilton Hotel
ADDRESS 5711 W. Century Blvd., LA 90045
COMPUTER NO. 093616
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

(6) Eliminate the flies by a safe & approved manner.
Observed 5+ vinegar flies in the cold foods area
(near food prep table & 6 door refrigeration unit)

(64) Provide at least a 1" air gap ~~to~~ from all drains ~~to~~ lines
to the floor sinks. Observed 3+ drain lines without
air gaps to the floor sink throughout the kitchen.

Res. Anepagal

x 