

FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

8

DATE VIOLATIONS CORRECTED	
SCORE 98	GRADE A
INSPECTION DATE: 07/11/06	COMPLIANCE DATE: 07/25/06
SITE # 098016	PERMIT # 598769 CT: 2772.00
DISTRICT: 84	SUBDISTRICT: 07 SPA: 5
TOTAL PAGES: 2	
DBA / NAME: The Cafe - Hilton ADDRESS: 5711 W. Century Blvd, Los Angeles, CA 90045 OPERATOR: Fortuna Enterprises L.P. PROGRAM ELEMENT: 1628 SERVICE: <input type="checkbox"/> 001 <input type="checkbox"/> 002 <input type="checkbox"/> 004 <input type="checkbox"/> OTHER:	
INSPECTOR: Maxim Pina SIGNATURE: <i>[Signature]</i> POSITION: Director of Public Health RECEIVED BY: <i>[Signature]</i>	
ENVIRONMENTAL HEALTH OFFICE ENVIRONMENTAL HEALTH - WEST FOOD 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		POINTS DEDUCTED
(Point Value - 6 points for violations in each category in Section I - maximum points deductible 36)		0
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		POINTS DEDUCTED
(Point Value - 4 points for violations in each category in Section II - maximum points deductible 28)		0
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		POINTS DEDUCTED
(Point Value - each sub-category violation valued at 1 point in Section III - maximum points deductible 30)		2
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	
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. 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 / CEILING / FLOORS		
57. Deterioration / Unapproved Materials / Facility Not Fully Enclosed		
58. Not Maintained Clean		

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DBA / NAME: The Cafe - Hilton Hotel
 SITE #: 098616
 INSPECTION DATE: 07/11/06

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.	<input checked="" type="checkbox"/>
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.	<input checked="" type="checkbox"/> Food Facility Information Packet: (packet date) <u>4/2006</u>
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) = 98
 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 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
Meat Balls	41°		Cold Hold / 4-door upright		Chicken Salad	41°		Cold Hold / 4-door upright	
Rice	154°		Hot Hold / Steam Table		Rib-eye Steak	37°		Hot Hold / Steam Table	
cooked Potatoes	145°		Hot Hold / Steam Table		Chicken (cooked)	142°		Hot Hold / Steam Table	

#51 Properly maintain the equipment in good repair. Observed deteriorated caulking at the wall and handwashing sink junction at the handwash sink at the center food preparation table.

#52 Discontinue storing wiping rag bucket on the food preparation table. Observed wiping rag bucket on food preparation table, in the

#53 Grade Card ok / Public Health Notice OK