



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: SPECIALIZED FOOD ♦ CHIEF: DENISE NOBORIO
5050 COMMERCE DR, BALDWIN PARK, CA 91706 - Phone: (626) 430-5421
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: 180 SS		Inspection Date: 7/22/2016	
Owner/Permittee: MILLER, ANGELIQUE		Re-inspection Date: N/A	
Facility Address: 1314 W 12TH ST	City/Zip: LOS ANGELES, CA 90015	Phone #: (213) 742-1919	
Email Address: CONTACTUS@TEAM180.ORG		Corporate Email Address: NONE SPECIFIED	
EHS: LARRY REGALADO	Time In: 07:05 AM	Time Out: 08:00 AM	
EH Office Number: (626) 430-5421	Program Identifier: 180 SS		
Certified Food Protection Manager: VERLENA BURNETT		Service: ROUTINE INSPECTION	
Expiration Date: 02/11/2018		Result: CORRECTIVE ACTION / NO FOLLOW UP REQUIRED	
FA: FA0156663	PR: PR0144330	SR: N/A	PE: 1603
		Action: NO FURTHER ACTION REQUIRED	

Facility Status

Score: 97

Grade

A

☒ IN = In compliance
 ☒ N/A = Not applicable
 ☒ N/O = Not observed
 ☒ COS = Corrected on-site
☐ Out = Items not in compliance
 ☐ MAJ = Major Violation
 ☐ MIN = Minor Violation

CRITICAL RISK FACTORS						
The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					MAJ	MIN
1a. Demonstration of knowledge	<input checked="" type="checkbox"/>					2
1b. Food safety certification	<input checked="" type="checkbox"/>					2
2. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>				4	
3. No discharge from eyes, nose and mouth	<input checked="" type="checkbox"/>					2
4. Proper eating, drinking, or tobacco use	<input checked="" type="checkbox"/>					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use	<input checked="" type="checkbox"/>				4	2
6. Adequate hand washing facilities: supplied and accessible	<input checked="" type="checkbox"/>					2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>				4	2
8. Time as a public health control; procedures & records		<input checked="" type="checkbox"/>			4	2
9. Proper cooling methods	<input checked="" type="checkbox"/>				4	2
10. Proper cooking time and temperature	<input checked="" type="checkbox"/>				4	
11. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>				4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food	<input checked="" type="checkbox"/>					2
13. Food in good condition, safe and unadulterated		<input checked="" type="checkbox"/>			4	2
14. Food contact surface; clean and sanitized		<input checked="" type="checkbox"/>			4	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	<input checked="" type="checkbox"/>				4	2
16. Compliance with shell stock tags, condition, display		<input checked="" type="checkbox"/>				2
17. Compliance with Gulf Oyster Regulations		<input checked="" type="checkbox"/>				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		<input checked="" type="checkbox"/>				2
19. Consumer advisory provided for raw/undercook food		<input checked="" type="checkbox"/>				2
20. Licensed health care facilities/public & private schools: prohibited foods not offered		<input checked="" type="checkbox"/>			4	
21. Hot and cold water available	<input checked="" type="checkbox"/>				4	2
22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>				4	2
23. No insect, rodent, birds or animals present	<input checked="" type="checkbox"/>				4	2

GOOD RETAIL PRACTICES	
Preventive measures that can reduce food borne illness.	
SUPERVISION	OUT
24. Person in charge present and performs duties	1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self service	1
32. Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood-contact surfaces clean	1
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
41. Garbage and refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	<input checked="" type="checkbox"/>
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT	
	OUT
48. Plan review	
49. Samples Collection	
50. Impoundment/VC&D	
51. Permit Suspension	

PIC/Owner Signature

LARRY REGALADO

EHS Signature

Help us serve you better by completing a short survey. Visit our website at www.publichealth.lacounty.gov/enr.



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CRITICAL VIOLATIONS

GOOD RETAIL PRACTICE VIOLATIONS

1	<p>Violation: # 41. Garbage and refuse properly disposed; facilities maintained - 114244, 114245</p> <p>Violation Text: All food waste and rubbish shall be kept in leak and rodent proof covered containers and disposed of as frequently as necessary. The exterior premises of each food facility shall be kept clean and free of litter and rubbish.</p> <p>Corrective Action: Maintain refuse bin area clean and free of litter and rubbish.</p> <p>REMOVE CAST-OFF MATERIALS FROM OUTSIDE PREMISES (EX: SOFA)...OBSERVED IMPROVEMENT OF OUTSIDE PREMISES SINCE LAST INSPECTION.</p>
1	<p>Violation: # 35. Equipment/Utensils - approved; installed; clean; good repair, capacity - 114130, 114130.1, 114130</p> <p>Violation Text: All utensils and equipment shall be approved, installed properly, meet applicable standards be fully operative, and in good repair.</p> <p>Corrective Action: Ensure all equipment is approved, properly installed and readily accessible at all times for use by food employees.</p> <p>PROVIDE APPROVED STORAGE RACKS THAT ARE SMOOTH AND EASILY CLEANABLE AND THAT ELEVATE FOOD AT LEAST 6 INCHES ABOVE THE FLOOR...OBSERVED BREAD STORAGE RACK BUILT OUT OF ROUGH, PRESSED WOOD.</p> <p>REPAIR SIDE EXIT DOORS TO EASILY AND COMPLETELY CLOSE WHEN RELEASED.</p>
1	<p>Violation: # 44. Floors, walls and ceilings: properly built, maintained in good repair and clean - 114143 (d), 114266</p> <p>Violation Text: The floors, walls, ceilings of a food facility shall have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Approved base coving shall be provided in all areas necessary.</p> <p>Corrective Action: Thoroughly clean and maintain all floors, walls, and ceilings.</p> <p>CLEAN COVING (WALL TILES) IN THE WASH ROOM</p> <p>CLEAN FLOOR IN CORNER OF KITCHEN, NEXT TO REACH-IN FREEZER.</p>

OVERALL INSPECTION COMMENTS

REPLACE BURNED OUT LIGHT BULBS BENEATH VENTILATION HOOD...CORRECTED AT TIME OF INSPECTION.

PIC/Owner Signature

LARRY REGALADO

EHS Signature



Environmental Health Division
5050 Commerce Drive
Baldwin Park, CA 91706

Invoice Number	IN0316028
Invoice Date	6/23/2016
Account ID	AR0158063
Facility ID	FA0156663
Payment Location	Cashier's cage - 5050 Commerce Drive Baldwin Park, CA 91706-1423

Facility Name and Address:

180 SS
1314 W 12TH ST
LOS ANGELES, CA 90015

Owner Name and Address:

MILLER, ANGELIQUE
8104 MAITLAND AVE
INGLEWOOD, CA 90305

INVOICE

Date	Program Element	Record ID	Program ID / VIN	Description	Amount
07/01/16	1603	PR0144330	180 SS	CATERER (2,000 + SQ. FT.)	\$ 2,624.00
08/31/16	9999	PT0144302		PAYMENT (CREDIT) CK# 1421	\$ -2,624.00

Total Due: **\$0.00**

- **Electronic Check Processing**

When you provide a check as payment, you authorize the County of Los Angeles to either use information from your check to make a one-time electronic fund transfer from your bank account or to process the payment as a check transaction. If we use the information from your check to make an electronic fund transfer, funds may be withdrawn from your bank account as soon as the same day we receive your payment and you will not receive your check back from your financial institution. Your transaction will appear on your bank statement.

- **Returned Check Fees**

There will be a \$33.00 service charge for any check returned by the bank for any reason. Additional penalties may apply and your permit or license may be cancelled.

- **Questions?**

If you have any questions or concerns about this receipt, contact:
Los Angeles County Department of Public Health, Environmental Health Division:
5050 Commerce Drive
Baldwin Park, CA 91706
Phone: (626) 430-5350
Fax: (626) 337-8631