

COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896 WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name: THE	THE CINEFAMILY							Inspection Date:	7/30/2013
Owner/Permittee:	THE CINEFAMILY							Re-inspection Date:	N/A
Facility Address: 6	611 N FAIRFAX AVE City/Zip: LOS ANGEL				ES, CA	S, CA 90036 Phone #:			
Email Address:	INFO#CINEFAMILY.ORG				Corporate Email Address:			NONE SPECIFIED	
EHS: DONALD AHAIWE				Time I	Time In: 01:45 PM Time Out: 02:00 PM				
EH Office Number: (213) 351-7896 Program Identifie				ntifier:	THE CINEF	AMILY			
FA : FA0037011	PR: PR0008224	SR: N/A	P	E: 4815		Service:	ROUTINE	INSPECTION	
No violation(s) observed at the time of the inspection						Result: Action:		IVE ACTION NOT REQUIRE	ED

The checked items represent Health Code violations and must be corrected by the compliance date(s) given above, unless otherwise stated in the body of the report.

SANITATION	OUT
Premises not maintained clean and sanitary	
WASTE WATER	
2. Plumbing / waste water leaking or discharging onto the ground	
RUBBISH	OUT
3. Inadequate container	
Stored for more than 15 days	
VERMIN	OUT
5. Rodents	
6. Cockroaches	
7. Lice, Bedbugs, Fleas, Other	
8. Storage of materials 18 inches above the floors	
9. Fly breeding material	
10. Mosquito breeding material	
11. Fly breeding prohibited	
12. Mosquito breeding prohibited	
RODENT PROOFING	OUT
13. Rodent proofing	
TOILET ROOM WALLS	OUT
14. Wall(s) not maintained clean	
15. Wall(s) not maintained in good repair	
16. Wall(s) not constructed of approved material	
TOILET ROOM FLOORS	OUT
17. Floor not maintained clean	
18. Floor not maintained in good repair	
19. Floor not constructed of smooth, durable, and non-absorbent material	
TOILET ROOM CEILINGS	OUT
20. Ceiling not maintained clean	
21. Ceiling not maintained in good repair	
22. Ceiling not constructed of smooth, durable, and non-absorbent material	
CEILINGS	OUT
23. Ceilings not maintained clean	
24. Ceilings not maintained in good repair.	

TOILETS AND HAND SINK	OUT
25. Toilet not in good repair	
26. Toilet not maintained clean / sanitary	
27. Hand sink not in good repair	
28. Hand sink not maintained clean / sanitary	
29. Toilet room floor / walls / ceiling not in good repair	
30. Toilet room floor / walls / ceiling not clean	
31. Toilet room missing toilet paper / soap / towels trash receptacle	
32. Toilet room not well ventilated	
33. Toilet room not well lighted	
34. Toilet room not available	
35. Hand sink not available	
FLOORS	ОПТ
36. Floor not maintained clean	
37. Floor not maintained in good repair	
38. Rugs, Carpets, Chairs, Seats, Counters, Tables not maintained clean	
39. Rugs, Carpets, Chairs, Seats, Counters, Tables not maintained in good	
WALLS	OUT
40. Walls not maintained clean	
41. Walls not maintained in good repair	
WINDOWS	OUT
42. Windows not maintained clean	
43. Windows not maintained in good repair	
DRINKING FOUNTAIN	ОПТ
44. Drinking fountain not provided	
45. Missing guarded angle jet	
46. Insufficient water pressure at drinking fountain	
47. Drinking fountain not maintained in good repair	
EXHAUST FANS	OUT
48. Exhaust fan missing in theatre	
49. Non-working exhaust fan in theatre	1
3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	





COUNTY OF LOS ANGELES
 DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS
 CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896

Facility Name: THE CINEFAMILY		Inspection Date: 7/30/2013			
Facility Address: 611 N FAIRFAX AVE		City/Zip: LOS ANGEL	ES, CA 90036	Phone #: (323) 655-2510	
FA : FA0037011	PR: PR0008224		SR: N/A		PE : 4815

	OVERALL INSPECTION COMMENTS	
No Health Code Violation Ob	erved at the time of inspection.	

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6881 or www.lacountyfraud.org. YOU MAY REMAIN ANONYMOUS.

Failure to correct the violations by the compliance date may result in additional fees.

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	DONALD AHAIWE
PIC/Owner Signature	EHS Signature



COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896 WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name: THE	THE CINEFAMILY							Inspection Date:	8/19/2014
Owner/Permittee:	HE CINEFAMILY							Re-inspection Date:	N/A
Facility Address: 61	611 N FAIRFAX AVE City/Zip: LOS ANGE				ES, CA 90036 Phone #:				
Email Address: NO	NONE SPECIFIED				Corporate Email Address:			NONE SPECIFIED	
EHS: DONALD AHAIWE				Time In: 12:40 PM			Time Out: 12:55 PM		
EH Office Number: (213) 351-7896 Program Iden				ntifier:	THE CINEFA	AMILY			
FA : FA0037011	PR: PR0008224	SR: N/A	PI	E: 4815		J Gervice.		INSPECTION	
No violation(s) observed at the time of the inspection						11000111.		IVE ACTION NOT REQUIRE	ΞD

The checked items represent Health Code violations and must be corrected by the compliance date(s) given above, unless otherwise stated in the body of the report.

SANITATION	OUT
Premises not maintained clean and sanitary	
WASTE WATER	
Plumbing / waste water leaking or discharging onto the ground	
RUBBISH	OUT
Inadequate container	
Stored for more than 15 days	
VERMIN	OUT
5. Rodents	
6. Cockroaches	
7. Lice, Bedbugs, Fleas, Other	
Storage of materials 18 inches above the floors	
9. Fly breeding material	
10. Mosquito breeding material	
11. Fly breeding prohibited	
12. Mosquito breeding prohibited	
RODENT PROOFING	ОИТ
13. Rodent proofing	
TOILET ROOM WALLS	ОПТ
14. Wall(s) not maintained clean	
15. Wall(s) not maintained in good repair	
16. Wall(s) not constructed of approved material	
TOILET ROOM FLOORS	OUT
17. Floor not maintained clean	
18. Floor not maintained in good repair	
19. Floor not constructed of smooth, durable, and non-absorbent material	
TOILET ROOM CEILINGS	OUT
20. Ceiling not maintained clean	
21. Ceiling not maintained in good repair	
22. Ceiling not constructed of smooth, durable, and non-absorbent material	
CEILINGS	OUT
23. Ceilings not maintained clean	
24. Ceilings not maintained in good repair.	

TOILETS AND HAND SINK	OUT
25. Toilet not in good repair	
26. Toilet not maintained clean / sanitary	
27. Hand sink not in good repair	
28. Hand sink not maintained clean / sanitary	
29. Toilet room floor / walls / ceiling not in good repair	
30. Toilet room floor / walls / ceiling not clean	
31. Toilet room missing toilet paper / soap / towels trash receptacle	
32. Toilet room not well ventilated	
33. Toilet room not well lighted	
34. Toilet room not available	
35. Hand sink not available	
FLOORS	ОПТ
36. Floor not maintained clean	
37. Floor not maintained in good repair	
38. Rugs, Carpets, Chairs, Seats, Counters, Tables not maintained clean	
39. Rugs, Carpets, Chairs, Seats, Counters, Tables not maintained in good	
WALLS	OUT
40. Walls not maintained clean	
41. Walls not maintained in good repair	
WINDOWS	OUT
42. Windows not maintained clean	
43. Windows not maintained in good repair	
DRINKING FOUNTAIN	ОПТ
44. Drinking fountain not provided	
45. Missing guarded angle jet	
46. Insufficient water pressure at drinking fountain	
47. Drinking fountain not maintained in good repair	
EXHAUST FANS	OUT
48. Exhaust fan missing in theatre	
49. Non-working exhaust fan in theatre	1
3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	

PIC/Owner Signature	EHS Signature
	DONALD AHAIWE



Facility Name:

THE CINEFAMILY

611 N FAIRFAX AVE

THEATRE OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES
 DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS
 CHIEF: ZEPUR CHAKMAKIAN



8/19/2014

Inspection Date:

3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896

LOS ANGELES, CA 90036

Facility Address: 611 N FAIRFAX AVE		City/Zip: LOS ANGELE	ES, CA 90036	Phone #: (323) 655-2510	23) 655-2510		
FA : FA0037011	PR: PR0008224		SR: N/A		PE : 4815		
		_	_				
OVERALL INSPECTION COMMENTS							
No Health code Violation observed at the time of inspection.							

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	DONALD AHAIWE
PIC/Owner Signature	EHS Signature



COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896 WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name: THE	CINEFAMILY							Inspection Date:	11/19/2015
Owner/Permittee: The	HE CINEFAMILY							Re-inspection Date:	N/A
Facility Address: 61	611 N FAIRFAX AVE City/Zip: LOS ANGELE				ES, CA	S, CA 90036 Phone #:			
Email Address: NO	NONE SPECIFIED				Corpo	Corporate Email Address: NONE SPECIFIED			
EHS: DO	NALD AHAIWE				Time I	n: 12:00 PM		Time Out: 12:30 PM	
EH Office Number: (213) 351-7896 Program Identifi				ntifier:	THE CINEFA	AMILY			
FA : FA0037011	PR: PR0008224	SR: N/A	PI	E: 4815		Service:	ROUTINE	INSPECTION	
No violation(s) observed at the time of the inspection					11000111.		IVE ACTION NOT REQUIRE	ΞD	

The checked items represent Health Code violations and must be corrected by the compliance date(s) given above, unless otherwise stated in the body of the report.

SANITATION	OUT
Premises not maintained clean and sanitary	
WASTE WATER	
2. Plumbing / waste water leaking or discharging onto the ground	
RUBBISH	OUT
3. Inadequate container	
Stored for more than 15 days	
VERMIN	OUT
5. Rodents	
6. Cockroaches	
7. Lice, Bedbugs, Fleas, Other	
8. Storage of materials 18 inches above the floors	
9. Fly breeding material	
10. Mosquito breeding material	
11. Fly breeding prohibited	
12. Mosquito breeding prohibited	
RODENT PROOFING	OUT
13. Rodent proofing	
TOILET ROOM WALLS	OUT
14. Wall(s) not maintained clean	
15. Wall(s) not maintained in good repair	
16. Wall(s) not constructed of approved material	
TOILET ROOM FLOORS	OUT
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TOILET ROOM CEILINGS	OUT
20. Ceiling not maintained clean	
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22. Ceiling not constructed of smooth, durable, and non-absorbent material	
CEILINGS	OUT
23. Ceilings not maintained clean	
24. Ceilings not maintained in good repair.	

TOILETS AND HAND SINK	OUT
25. Toilet not in good repair	
26. Toilet not maintained clean / sanitary	
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WALLS	ОПТ
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WINDOWS	OUT
42. Windows not maintained clean	
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DRINKING FOUNTAIN	ОИТ
44. Drinking fountain not provided	
45. Missing guarded angle jet	
46. Insufficient water pressure at drinking fountain	
47. Drinking fountain not maintained in good repair	
EXHAUST FANS	OUT
48. Exhaust fan missing in theatre	
49. Non-working exhaust fan in theatre	
50. Exhaust fan not operating during theatre occupation	

	DONALD AHAIWE
PIC/Owner Signature	EHS Signature



COUNTY OF LOS ANGELES
 DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS
 CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896 WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name: THE CINEFAMILY				Inspection Date: 11/19/2015		
Facility Address: 611 N FAIRFAX AVE	Address: 611 N FAIRFAX AVE Ci			Phone #: (323) 655-2510		
FA : FA0037011 PR : PR0008224		SR: N/A			PE : 4815	

OVERALL INSPECTION COMMENTS
NO HEALTH CODE VIOLATION OBSERVED AT THE TIME OF INSPECTION

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PIC/Owner Signature	EHS Signature



COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896 WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name: THE	CINEFAMILY							Inspection Date:	2/24/2017
Owner/Permittee: The	HE CINEFAMILY							Re-inspection Date:	N/A
Facility Address: 61	611 N FAIRFAX AVE City/Zip: LOS ANGELE				ES, CA	S, CA 90036 Phone #:			
Email Address: NO	NONE SPECIFIED				Corpo	Corporate Email Address: NONE SPECIFIED			
EHS: DO	NALD AHAIWE				Time I	n: 01:45 PM		Time Out: 02:15 PM	
EH Office Number: (213) 351-7896 Program Identifi				ntifier:	THE CINEFA	AMILY			
FA : FA0037011	PR: PR0008224	SR: N/A	PI	E: 4815		Service:	ROUTINE	INSPECTION	
No violation(s) observed at the time of the inspection					11000111		IVE ACTION NOT REQUIRI	ΞD	

The checked items represent Health Code violations and must be corrected by the compliance date(s) given above, unless otherwise stated in the body of the report.

SANITATION	OUT
Premises not maintained clean and sanitary	
WASTE WATER	
2. Plumbing / waste water leaking or discharging onto the ground	
RUBBISH	OUT
3. Inadequate container	
Stored for more than 15 days	
VERMIN	OUT
5. Rodents	
6. Cockroaches	
7. Lice, Bedbugs, Fleas, Other	
8. Storage of materials 18 inches above the floors	
9. Fly breeding material	
10. Mosquito breeding material	
11. Fly breeding prohibited	
12. Mosquito breeding prohibited	
RODENT PROOFING	OUT
13. Rodent proofing	
TOILET ROOM WALLS	OUT
14. Wall(s) not maintained clean	
15. Wall(s) not maintained in good repair	
16. Wall(s) not constructed of approved material	
TOILET ROOM FLOORS	OUT
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TOILET ROOM CEILINGS	OUT
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TOILETS AND HAND SINK	OUT
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WALLS	ОПТ
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WINDOWS	OUT
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DRINKING FOUNTAIN	ОПТ
44. Drinking fountain not provided	
45. Missing guarded angle jet	
46. Insufficient water pressure at drinking fountain	
47. Drinking fountain not maintained in good repair	
EXHAUST FANS	OUT
48. Exhaust fan missing in theatre	
49. Non-working exhaust fan in theatre	
50. Exhaust fan not operating during theatre occupation	

	DONALD AHAIWE
PIC/Owner Signature	EHS Signature



COUNTY OF LOS ANGELES
 DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS
 CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896

Facility Name: THE CINEFAMILY		Inspection Date: 2/24/2017					
Facility Address: 611 N FAIRFAX AVE	City/Zip: LOS ANG	SELES, CA 90036	Phone #: (323) 655-2510				
FA : FA0037011	PR: PR0008224	SR: N/A		PE : 4815			

OVERALL INSPECTION COMMENTS									
NO LIEAT THEODER WOLATION ORDERVED BURING THE TIME OF INORFOTION									
NO HEALTH CODE VIOLATION OBSERVED DURING THE TIME OF INSPECTION.									

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	DONALD AHAIWE
PIC/Owner Signature	EHS Signature



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES
DEPARTMENT OF PUBLIC HEALTH
OFFICE: BEVERLY HILLS
CHIEF: ZEPUR CHAKMAKIAN





Facility Name:	THE CINEFAMILY				Inspection E	Date: 3/24/2017	Facility Status			
Owner/Permittee:	THE CINEFAMILY	on Date: N/A	20000							
Facility Address:	611 N FAIRFAX AVE		City/Zip:	LOS ANGELES	S, CA 90036	Phone #:	(917) 495-5718	Score: 93		
Email Address:	ail Address: TREVOR@CINEFAMILY.ORG Corporate Email Address: NONE SPECIFIED									
EHS:	SABA FIROOZI				Time In: 04:5	6 PM	Time Out: 05:52 PM	Grade		
EH Office Number:	(213) 351-7896			Program Ide	ntifier: THE C	INEFAMILY CON	NCESSION STAND			
Certified Food Prot Expiration Date:	ection Manager:			Service:	ROUTINE INSP	ECTION ACTION / NO FOLLOW UP REQUIRED				
FA : FA0037011	PR: PR0193138	SR: N/A	Р	E: 1630						
	✓ IN = In compliance Out = Items not in compliance									

EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE IN N/A N/O COS Maj Min 1a. Demonstration of knowledge 1b. Food safety certification 2 c. Communicable disease; reporting, restrictions &												
IN N/A N/O COS Maj Min						Ol	JT					
D. Food safety certification		IN	N/A	N/O	cos	Maj						
2. Communicable disease; reporting, restrictions &	1a. Demonstration of knowledge	- ✓					ᅳ					
3. No discharge from eyes, nose and mouth 4. Proper eating, drinking, or tobacco use PREVENT CONTAMINATION BY HANDS 5. Hands clean and properly washed; proper glove use 6. Adequate hand washing facilities: supplied and accessible TIME AND TEMPERATURE RELATIONSHIP 7. Proper hot and cold holding temperatures 8. Time as a public health control; procedures & records 9. Proper cooking methods 10. Proper cooking time and temperature 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surface: clean and sanitized FOOD FROM APPROVED SOURCES 15. Food obtained from approved source 16. Compliance with shell stock tags, condition, display 7. Compliance with Gulf Oyster Regulations ADDITIONAL CRITICAL RISK FACTORS 18. Compliance with variance, specialized process & HACCP 19. Consumer advisory provided for raw/undercook food 20. Licensed health care facilities/public & private schools: prohibited foods not offered 21a. Hot water available 22. Sewage and wastewater properly disposed 11 22. Sewage and wastewater properly disposed	1b. Food safety certification		✓				2					
4. Proper eating, drinking, or tobacco use PREVENT CONTAMINATION BY HANDS 5. Hands clean and properly washed; proper glove use 6. Adequate hand washing facilities: supplied and accessible TIME AND TEMPERATURE RELATIONSHIP 7. Proper hot and cold holding temperatures 8. Time as a public health control; procedures & records 9. Proper cooking methods 10. Proper cooking time and temperature 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 4 C 2 14. Food contact surface; clean and sanitized FOOD FROM APPROVED SOURCES 15. Food obtained from approved source 4 C 2 16. Compliance with shell stock tags, condition, display 7 C 2 18. Compliance with Gulf Oyster Regulations ADDITIONAL CRITICAL RISK FACTORS 18. Compliance with variance, specialized process & HACCP 19. Consumer advisory provided for raw/undercook food 20. Licensed health care facilities/public & private schools: prohibited foods not offered 21a. Hot water available 7 V V V V V V V V V V V V V V V V V V	2. Communicable disease; reporting, restrictions &	✓				4						
PREVENT CONTAMINATION BY HANDS 5. Hands clean and properly washed; proper glove use 6. Adequate hand washing facilities: supplied and accessible TIME AND TEMPERATURE RELATIONSHIP 7. Proper hot and cold holding temperatures 8. Time as a public health control; procedures & records 9. Proper cooking methods 10. Proper cooking time and temperature 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surface: clean and sanitized 15. Food obtained from approved source 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster Regulations 18. Compliance with variance, specialized process & HACCP 19. Consumer advisory provided for raw/undercook food 20. Licensed health care facilities/public & private schools: prohibited foods not offered 21a. Hot water available 22. Sewage and wastewater properly disposed 7	3. No discharge from eyes, nose and mouth	✓					2					
5. Hands clean and properly washed; proper glove use ✓ 4 2 6. Adequate hand washing facilities: supplied and accessible ✓ 2 TIME AND TEMPERATURE RELATIONSHIP 7. Proper hot and cold holding temperatures ✓ 4 2 8. Time as a public health control; procedures & records ✓ 4 2 9. Proper cooling methods ✓ 4 2 10. Proper cooking time and temperature ✓ 4 2 PROTECTION FROM CONTAMINATION 12. Returned and re-service of food ✓ 4 2 13. Food in good condition, safe and unadulterated ✓ 4 2 14. Food contact surface: clean and sanitized ✓ 4 2 15. Food obtained from approved source ✓ 4 2 16. Compliance with shell stock tags, condition, display ✓ 2 17. Compliance with Gulf Oyster Regulations ✓ 4 2 ADDITIONAL CRITICAL RISK FACTORS 18. Compliance with variance, specialized process & HACCP ✓ 2 19. Consumer advisory provided for raw/un	4. Proper eating, drinking, or tobacco use	✓					2					
6. Adequate hand washing facilities: supplied and accessible TIME AND TEMPERATURE RELATIONSHIP 7. Proper hot and cold holding temperatures 8. Time as a public health control; procedures & records 9. Proper cooling methods 10. Proper cooking time and temperature 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surface: clean and sanitized FOOD FROM APPROVED SOURCES 15. Food obtained from approved source 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster Regulations ADDITIONAL CRITICAL RISK FACTORS 18. Compliance with variance, specialized process & HACCP 19. Consumer advisory provided for raw/undercook food 20. Licensed health care facilities/public & private schools: prohibited foods not offered 21a. Hot water available 21b. Water available 22. Sewage and wastewater properly disposed	PREVENT CONTAMINATION BY HANDS											
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22. Sewage and wastewater properly disposed 11 2		✓				4	2					
	21b. Water available	✓				11						
23. No insect, rodent, birds or animals present	22. Sewage and wastewater properly disposed	√				11	2					
	23. No insect, rodent, birds or animals present	√				11	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					
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	1					
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	1					
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	1					
45. No unapproved sleeping quarters	1					
SIGNS/REQUIREMENTS						
46. Signs posted; last inspection report available	1					
47. Permits available	1					

COMPLIANCE & ENFORCEMENT											
	OUT		OUT								
48. Plan review		50. Impoundment/VC&D									
49. Samples Collection		51. Permit Suspension 52. Multiple Major Critical Risk Violations / Increased Risk to Public Health	3								

	SABA FIROOZI
PIC/Owner Signature	EHS Signature



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES • DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS . CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896

Facility Name: THE CINEFAMILY		Inspection Date: 3/24/2017					
Facility Address: 611 N FAIRFAX AVE		City/Zip: LOS ANGELE	ES, CA 90036	Phone #: (917) 495-5718			
FA : FA0037011	PR: PR0193138		SR: N/A		PE : 1630		

CRITICAL VIOLATIONS

2

Violation: # 14. Food contact surfaces: clean and sanitized - 113984(e), 114097, 114099

Violation Text: All food contact surfaces of utensils and equipment shall be clean and sanitized.

Corrective Action: Discontinue allowing food to contact unclean equipment. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.

Observed sanitizer was not available at the food facility. Per operator, equipment are washed and rinsed, but not sanitized. Training provided.

GOOD RETAIL PRACTICE VIOLATIONS

Violation: # 33. Nonfood-contact surfaces clean and in good repair - 114115 (c)

Violation Text: All non-food contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other

Corrective Action: Thoroughly clean all equipment, cabinets, and shelving and ensure all nonfood-contact surfaces are maintained clean.

Observed the following:

- -Accumulation of dust/dirt on the fan guard inside the 2-door cooler across from the 3-compartment sink.
- -Moderate to heavy accumulation of food debris on shelving behind the customer service counter at the concession stand.

1

Violation: # 34. Warewashing facilities: Adequate, maintained, properly use, test strips available - 114067(f,g), 114099

Violation Text: Food facilities that prepare food shall be equipped with warewashing facilities that are maintained clean and sanitized, with appropriate testing equipment.

Corrective Action: Provide approved and correct testing equipment to test for sanitizer concentration.

Observed the sanitizing test kit was missing.

1

Violation: # 36. Equipment, utensils and linens: storage and use - 114074, 114081, 114119

Violation Text: Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. Pressurized cylinders must be securely fastened to a rigid structure.

Corrective Action: Properly store all equipment / utensils / linens in an approved and clean area.

Observed an approved scoop stored on top of a clipboard on a shelf behind the customer service counter.

1

Violation: # 40. Plumbing: Plumbing in good repair, proper backflow devices - 114171, 114189.1

Violation Text: All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Corrective Action: Maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent any contamination of food or utensils.

	SABA FIROOZI
PIC/Owner Signature	EHS Signature



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS CHIEF: ZEPUR CHAKMAKIAN



3530 WILSHIRE BLVD, 9th FL, LOS ANGELES, CA 90010 - Phone: (213) 351-7896

Facility Name: THE CINEFAMILY		Inspection Date: 3/24/2017					
Facility Address: 611 N FAIRFAX AVE		City/Zip: LOS ANGELI	ES, CA 90036	Phone #: (917) 495-5718			
FA : FA0037011		SR: N/A		PE : 1630			

Observed the following:

- -Heavy accumulation of mold/mildew inside the floor sink adjacent to the ice machine bin by the concession stand.
- -Heavy dirt accumulation inside the floor sink underneath the 3-compartment ware wash sink.
- -Moderate dirt/dust accumulation inside the floor sink adjacent to the 2-door glass cooler.
- -Leak at the faucet of the mop sink (left side knob for hot water does not fully close).

1

Violation: # 44. Floors, walls and ceilings: properly built, maintained in good repair and clean - 114143 (d), 114266

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.

Corrective Action: 1. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Provide the required 4" base coving with 3/8 inch radius coving. Eliminate any cracks/crevices in the walls. Observed the following:

- -Two missing base cove tiles in the dry storage room adjacent to the concession stand.
- -Three partially broken tiles rendering crevices behind the tiles at the entry way between the concession stand and storage room.
- 2. Thoroughly clean and maintain all floors, walls, and ceilings. Remove any accumulation of grease / food debris / dead insects / dirt. Observed the following:
- -Moderate to heavy accumulation of grease and food debris on the floor behind the customer service counter at the concession stand.
- -Accumulation of dirt and broken glass underneath the 3-compartment ware wash sink.

OVERALL INSPECTION COMMENTS

THE COMPLIANCE DATE FOR ALL VIOLATIONS IS AT THE NEXT ROUTINE INSPECTION.

You are required to pay the Public Health Permit (PHL/P) fee, \$277.00, at the Hollywood District office, located at 3530 WILSHIRE BLVD, 9TH FLOOR, LOS ANGELES 90010, within 7 working days (Monday through Friday 8:00am-3:30pm) of the date of this notice. Failure to remit the permit fee within the specified time frame will result in closure of the facility. Operation of a food facility without a valid permit may result in further legal action(s).

REPORT PRINTED ON SITE

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6881 or www.lacountyfraud.org. YOU MAY REMAIN ANONYMOUS.

Posting of the final Score/Grade is required in those cities that have adopted County Ordinance 97-0071

- 1. Failure to correct the violations by the compliance date may result in additional fee for each additional re-inspection.
- 2. Your signature on this form does not constitute agreement with its contents. You may discuss this content 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 content 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 Environmental Health office indicated on the front page of this report within 3 business days for eligibility determination and fee information.



OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES • DEPARTMENT OF PUBLIC HEALTH OFFICE: BEVERLY HILLS • CHIEF: ZEPUR CHAKMAKIAN





WWW.PUBLICHEALTH.LACOUNTY.GOV/EH

Facility Name:	THE C	INEFAMILY										Inspection Date:			8/16/2017		
Owner/Permittee: THE CINEFAMILY								Re-inspection			pection Dat	ion Date: N/A					
Facility Address: 611 N FAIRFAX AVE							City/Zip: LOS ANGELES, CA 90036							Phone #:	(323) 655-2	2510	
Email Address: TREVOR@CINEFAMILY.ORG						Corporate Email Address: NONE					NONE S	PECIFIED					
EHS:	WILL	IAM KANG											Time In:	09:35 AM		Time Out:	09:55 AM
EH Office Number:	(21	3) 351-7896				Program	n Ident	tifier:	THE C	INEFAMIL'	Y CONCESS	ION STA	Service:	NOT HOME	/NOT OPEN/N	NO PARKING	
FA : FA0037011		PR: PR019313	38	SR:	N/A			CO:	N/A		PE: 1630)	Result: Action:	NOT APPLI	O ACCESS/LE CABLE	FT CARD	

OVERALL INSPECTION COMMENTS

Routine inspection was attempted.

At the time of the investigation, facility was closed.

Report was E-mailed to person in charge at TREVOR@CINEFAMILY.ORG.

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6881 or www.lacountyfraud.org. YOU MAY REMAIN ANONYMOUS.

Failure to correct the violations by the compliance date may result in additional fees.

Your signature on this form does not constitute agreement with its contents. You may discuss this content of this report by contacting the supervisor at the phone number of the Environmental Health office indicated on front page of this report. Until such time as a decision is rendered by this department, the content of this report shall remain in effect.

PIC/Owner Signature	EHS Signature
EMAIL	WILLIAM KANG