

COUNTY OF LOS ANGELES * DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH

SPECIALIZED SURVEILLANCE AND ENFORCEMENT BRANCH PLAN CHECK PROGRAM - METROPLEX

3530 WILSHIRE BLVD, FL 9TH, LOS ANGELES, CA 90010 PHONE: (213) 351-7352

WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



OFFICIAL PLAN REVIEW REPORT

DATE	05/01/2018	EHS	ANHSON NGUYEN
PLAN CHECK NUMBER	SR0139497		
PROGRAM ELEMENT	1701 - RESTA	URANT	(0 - 500 SF) -RMDL
OWNER / REQUESTER	H.F.E, OWNE	RSHIP	
DBA	THE FAIRFAX	CINEM	A term addition seems had a second and the second
ADDRESS	611 N FAIRFA	X AVE, I	LOS ANGELES, CA 90036

INITIAL PLAN REVIEW STATUS: NOT APPROVED

CORRECTIONS REQUIRED

CORRECTION CATEGORY: FLOORS SURFACES

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE THE FINISH SCHEDULE FOR THE REMODEL AREAS

CALIFORNIA RETAIL FOOD CODE: The floor surfaces in all areas in which food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located in all toilet and handwashing areas, except with respect to areas relating to guestroom accommodations and the private accommodations of owners and operators in restricted food service facilities, shall be smooth and of durable construction and nonabsorbent material that is easily cleanable. Section #: 114268, 114143

CORRECTION CATEGORY: FLOOR BASE COVING

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE THE FINISH SCHEDULE FOR THE REMODEL AREAS

CALIFORNIA RETAIL FOOD CODE: Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers. Section #: 114268

CORRECTION CATEGORY: WALLS

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE THE FINISH SCHEDULE FOR THE REMODEL AREAS

CALIFORNIA RETAIL FOOD CODE: Walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface except for areas as specified in 114271 (b). When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning. Attachments to walls and ceilings, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments, shall be easily cleanable. Section #: 114143, 114271

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PLAN CHECK NUMBER	SR0139497		3 v a 1 m
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OWNER / REQUESTER	H.F.E, OWNERSHIP		D
DBA	THE FAIRFAX CINEMA	A	
ADDRESS	611 N FAIRFAX AVE, L	OS ANGELES, CA 90036	

CORRECTIONS REQUIRED

CORRECTION CATEGORY: CEILINGS

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE THE FINISH SCHEDULE FOR THE REMODEL AREAS

CALIFORNIA RETAIL FOOD CODE: Walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface except for areas as specified in 114271 (b). When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning. Attachments to walls and ceilings, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments, shall be easily cleanable. Section #: 114271

CORRECTION CATEGORY: WATER SUPPLY

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE MFG SPEC SHEET OF THE WATER HEATER(S).

CALIFORNIA RETAIL FOOD CODE: Water under pressure shall be permanently plumbed to all fixtures, equipment, and nonfood equipment that are required to use water, except for water supplied to nonpermanent food facilities. Section #: 114192, 114195

CORRECTION CATEGORY: WASTE WATER/PLUMBING

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE A REVISED PLUMBING PLAN (INCLUDING EXISTING FIXTURES) INDICATING THE WATER HEATER CAPACITY/RATING IN BTU'S/KW'S, ALL SINK FIXTURES, FLOOR SINKS, FLOOR DRAINS, WASTE WATER PIPES ROUTING FROM THE SINK FIXTURES TO THE MAIN SEWER, COLD/HOT WATER SUPPLY LINE ROUTING FROM THE WATER HEATER TO ALL SINK FIXTURES. REFER TO WWW.CCDEH.COM http://www.ccdeh.com AND CLICK ON FOOD DOCUMENT FOR THE WATER HEATER GUIDELINES. PROVIDE RE-CIRCULATING PUMP TO WATER HEATER FOR SINKS PLUMBED GREATER THAN 60 FEET AWAY FROM THE WATER HEATER.

CALIFORNIA RETAIL FOOD CODE: Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Conduits of all types shall be installed within walls as practicable. Section #: 114193, 114197, 114199, 114201, 114271, Uniform Plumbing Code Section, 704.3

CORRECTION CATEGORY: EQUIPMENT/STORAGE

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: REVISE THE EQUIPMENT SCHEDULE AND INDICATE WHAT EQUIPMENT ARE EXISTING/NEW.

PROVIDE NSF CERTIFICATION OR EQUIVALENT ANSI IF HAVING CUSTOM MAKE FOOD/UTENSIL RELATED EQUIPMENT.

CALIFORNIA RETAIL FOOD CODE: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. Section #: 114130, 11415, 114169, 114172,114175, 113996, 114244

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DATE	05/01/2018 EHS ANHSON NGUYEN
PLAN CHECK NUMBER	SR0139497
PROGRAM ELEMENT	1701 - RESTAURANT (0 - 500 SF) -RMDL
OWNER / REQUESTER	H.F.E, OWNERSHIP
DBA	THE FAIRFAX CINEMA
ADDRESS	611 N FAIRFAX AVE, LOS ANGELES, CA 90036

CORRECTIONS REQUIRED

CORRECTION CATEGORY: PLAN SUBMITTAL/REMODEL

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE A COPY OF PUBLIC HEALTH PERMIT (FOR REMODEL ONLY). SUBMIT COPY OF PROPOSED MENU INFORMATION PROVIDE OPERATIONAL LETTER (FOR REMODELING ONLY). INDICATE THE SCOPE OF WORK ON THE PLANS AND PLAN CHECK APPLICATION.

SUBMIT EXISTING AND PROPOSING FLOOR/EQUIPMENT PLAN WITH THE MINIMUM SCALE 1/4"-1'. (PROVIDED PLAN SCALES 1/16"-1' ARE TOO SMALL TO READ).

CALIFORNIA RETAIL FOOD CODE: A person proposing to build or remodel a food facility shall submit complete, easily readable plans drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility. Section #: 114380, 114381

COMMENTS					
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PLAN CHECK NUMBER	SR0139497	E E				
PROGRAM ELEMENT	1701 - RESTA	URANT	(0 - 500 SF) -RMDL			1 1 N 11
OWNER / REQUESTER	H.F.E, OWNER	RSHIP			10 10	
DBA	THE FAIRFAX	CINEM	A		_ E F	
ADDRESS	611 N FAIRFAX AVE, LOS ANGELES, CA 90036				1 6	

DISCLOSURES

Prior to construction and approval from the Los Angeles County Department of Public Health Environmental Health Division (DPH-EH) Plan Check Program, final inspections must be obtained from Building and Safety (mechanical, plumbing, electrical) and all other enforcement agencies.

Failure to obtain a Public Health Permit/ License prior to operation of the facility/establishment is a misdemeanor violation. Construction of the food facility/ establishment must be completed and approved within twelve (12) months from the date of approval to avoid submitting new plans.

A copy of the approved plans must be available at the time of the field construction review.

All utilities must be on and operational at the time of the field construction review.

Please contact your plan check inspector at least 3 days prior to the field construction review.

Two field inspections will be covered under the Plan Check fees assessed upon plan submission.

A charge will be assessed for each subsequent field construction review.

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OFFICIAL PLAN REVIEW REPORT

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DATE	06/13/2018	EHS	ANHSON NGUYEN	3600
PLAN CHECK NUMBER	SR0139497			
PROGRAM ELEMENT	1702 - RESTA	URANT	(501-1,999 SF)	ria i
OWNER / REQUESTER	H.F.E, OWNE	RSHIP		
DBA	THE FAIRFAX	CINEM	A HERMAN SOLENO AND ENGINEERS AND	N(C)
ADDRESS	611 N FAIRFA	X AVE, I	LOS ANGELES, CA 90036	G BELLEY

REVISED PLAN REVIEW STATUS: NOT APPROVED

CORRECTIONS REQUIRED

CORRECTION CATEGORY: WALLS

IDENTIFIED: 06/13/2018

CORRECTIVE ACTION: ADD THE JANITORIAL AREA ON THE FINISH SCHEDULE

CALIFORNIA RETAIL FOOD CODE: Walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface except for areas as specified in 114271 (b). When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning. Attachments to walls and ceilings, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments, shall be easily cleanable. Section #: 114143, 114271

CORRECTION CATEGORY: JANITORIAL FACILITIES

IDENTIFIED: 06/13/2018

CORRECTIVE ACTION: PROVIDE AN APPROVED MOP SINK ON THE MEZZANINE FLOOR

CALIFORNIA RETAIL FOOD CODE: A room, area, or cabinet separated from any food preparation or storage area, or warewashing or storage area shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. SECTION #: 114279, 114281, 114282

CORRECTION CATEGORY: WATER SUPPLY

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE MFG SPEC SHEET OF THE WATER HEATER(S).

CALIFORNIA RETAIL FOOD CODE: Water under pressure shall be permanently plumbed to all fixtures, equipment, and nonfood equipment that are required to use water, except for water supplied to nonpermanent food facilities. Section #: 114192, 114195

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EHS Signature

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DATE	06/13/2018	EHS	ANHSON NGUYEN	
PLAN CHECK NUMBER	SR0139497	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The state of the s	#
PROGRAM ELEMENT	1702 - REST/	AURANT	(501-1,999 SF)	
OWNER / REQUESTER	H.F.E, OWNE	RSHIP		
DBA	THE FAIRFAX	CINEM	1A	
ADDRESS	611 N FAIRFA	X AVE,	LOS ANGELES, CA 90036	

CORRECTIONS REQUIRED

CORRECTION CATEGORY: WATER SUPPLY

IDENTIFIED: 06/13/2018

CORRECTIVE ACTION: PROVIDE A MINIMUM SIZE OF WATER HEATER(S) WITH AT LEAST 13KW(ELECTRIC) OR 60,000 BTUS(GAS) AT 50F RISE.

PROVIDE A SPEC SHEET OF NEW WATER HEATER(S).

PROVIDE A CIRCULATION PUMP FOR FAUCETS ARE 60FT OR LONGER AWAY FROM WATER HEATER

CALIFORNIA RETAIL FOOD CODE: Water under pressure shall be permanently plumbed to all fixtures, equipment, and nonfood equipment that are required to use water, except for water supplied to nonpermanent food facilities. Section #: 114192, 114195

CORRECTION CATEGORY: WASTE WATER/PLUMBING

IDENTIFIED: 05/01/2018

CORRECTIVE ACTION: PROVIDE A REVISED PLUMBING PLAN (INCLUDING EXISTING FIXTURES) INDICATING THE WATER HEATER CAPACITY/RATING IN BTU'S/KW'S, ALL SINK FIXTURES, FLOOR SINKS, FLOOR DRAINS, WASTE WATER PIPES ROUTING FROM THE SINK FIXTURES TO THE MAIN SEWER, COLD/HOT WATER SUPPLY LINE ROUTING FROM THE WATER HEATER TO ALL SINK FIXTURES. REFER TO WWW.CCDEH.COM http://www.ccdeh.com and click on food document for the WATER HEATER GUIDELINES. PROVIDE RE-CIRCULATING PUMP TO WATER HEATER FOR SINKS PLUMBED GREATER THAN 60 FEET AWAY FROM THE WATER HEATER.

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CORRECTION CATEGORY: PLAN SUBMITTAL/REMODEL

IDENTIFIED: 06/13/2018

CORRECTIVE ACTION: PROVIDE A STANDARD OPERATIONAL PROCEDURE (SOP)LETTER SIGNED BY BUSINESS OWNER INDICATING WITH THE EXISTING 3 COMPT. WAREWASHING SINK (SMALLER THAN 18"X18" OR 16"X20") WILL FIT THE LARGEST UTENSIL/EQUIPMENT.

PROVIDE A BALANCE OF THE INITIAL PLAN REVIEW FEE OF \$422. THE CORRECT FEE FOR 682 SQ.FT FACILITY IS \$1330. SUBMITTER PAID FOR LESS THAN 500 SQ.FT FEEVWHICH WAS \$908.

PROVIDE A PAYMENT OF \$129 ON THE NEXT PLAN REVIEW.

CALIFORNIA RETAIL FOOD CODE: A person proposing to build or remodel a food facility shall submit complete, easily readable plans-drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility. Section #: 114380, 114381

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PROGRAM ELEMENT	1702 - RESTA	URANT	(501-1,999 SF)		
OWNER / REQUESTER	H.F.E, OWNE	H.F.E, OWNERSHIP			
DBA	THE FAIRFAX	CINEM	IA		
ADDRESS	611 N FAIRFA	X AVE,	LOS ANGELES, CA 90036		

CORRECTIONS COMPLETED						
CORRECTION CATEGORY	DATE IDENTIFIED	DATE CORRECTED				
FLOORS SURFACES	05/01/2018	06/13/2018				
FLOOR BASE COVING	05/01/2018	06/13/2018				
WALLS	05/01/2018	06/13/2018				
CEILINGS	05/01/2018	06/13/2018				
EQUIPMENT/STORAGE	05/01/2018	06/13/2018				
PLAN SUBMITTAL/REMODEL	05/01/2018	06/13/2018				

COMMENTS

PENDING DECISION ON THE MARINE COAT CANVAS USING TO COVER THE OUTDOOR BAR

DISCLOSURES

Prior to construction and approval from the Los Angeles County Department of Public Health Environmental Health Division (DPH-EH) Plan Check Program, final inspections must be obtained from Building and Safety (mechanical, plumbing, electrical) and all other enforcement agencies.

Failure to obtain a Public Health Permit/ License prior to operation of the facility/establishment is a misdemeanor violation. Construction of the food facility/ establishment must be completed and approved within twelve (12) months from the date of approval to avoid submitting new plans.

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PROGRAM ELEMENT	1702 - RESTA	URANT	(501-1,999 SF)		
OWNER / REQUESTER	H.F.E, OWNE	RSHIP			
DBA	THE FAIRFAX	CINEM	A	market and the	
ADDRESS	611 N FAIRFA	X AVE, I	OS ANGELES, CA 90036		

CHARGEABLE PLAN REVIEW STATUS: APPROVED

CORRECTIONS COMPLETED						
CORRECTION CATEGORY	DATE IDENTIFIED	DATE CORRECTED				
FLOORS SURFACES	05/01/2018	06/13/2018				
FLOOR BASE COVING	05/01/2018	06/13/2018				
WALLS	05/01/2018	06/13/2018				
WALLS	06/13/2018	06/20/2018				
CEILINGS	05/01/2018	06/13/2018				
JANITORIAL FACILITIES	06/13/2018	06/20/2018				
WATER SUPPLY	05/01/2018	06/20/2018				
WATER SUPPLY	06/13/2018	06/20/2018				
WASTE WATER/PLUMBING	05/01/2018	06/20/2018				
EQUIPMENT/STORAGE	05/01/2018	06/13/2018				
PLAN SUBMITTAL/REMODEL	. 05/01/2018	06/13/2018				
PLAN SUBMITTAL/REMODEL	06/13/2018	06/20/2018				

ADDITIONAL REQUIREMENTS							
NONE							

COMMENTS

PROVIDE A STANDARD OPERATIONAL PROCEDURE FOR ONLY USING SMALL UTENSILS TO FIT THE EXISTING 3 COMPT SINK. AND FOR THE OUTDOOR BAR USING CANVAS TO COVER IT ON DAILY BASIC

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