



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES • DEPARTMENT OF PUBLIC HEALTH
 OFFICE: MID-CITY • CHIEF: AUGUSTINE ARMSTRONG
 3530 WILSHIRE BLVD, STE 1110, LOS ANGELES, CA 90010 - Phone: (213) 351-0288
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: WALLIS ANNENBERG HIGH SCHOOL		Inspection Date: 1/20/2016	
Owner/Permittee: THE ACCELERATED SCHOOL		Re-Inspection Date: N/A	
Facility Address: 4000 S MAIN ST	City/Zip: LOS ANGELES, CA 90037	Phone #:	
Email Address: JDUSENBERY@ACCELERATED.ORG		Corporate Email Address: NONE SPECIFIED	
EHS: ABIGAIL LAMSON	Time In: 10:48 AM	Time Out: 11:42 AM	
EH Office Number: (213) 351-0288	Program Identifier: WALLIS ANNENBERG HIGH SCHOOL		
Certified Food Protection Manager: N/O		Service: ROUTINE INSPECTION	
Expiration Date:		Result: CORRECTIVE ACTION / NO FOLLOW UP REQUIRED	
FA: FA0179839	PR: PR0173499	SR: N/A	PE: 1671
		Action: NO FURTHER ACTION REQUIRED	

Facility Status

Score: **96**

Grade

N/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 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	<input type="checkbox"/>
35. Equipment/utensils approved, installed, good repair; capacity	<input 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	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	
48. Plan review			
49. Samples Collection			
		50. Impoundment/VC&D	
		51. Permit Suspension	

PIC/Owner Signature

ABIGAIL LAMSON

EHS Signature

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Facility Name: WALLIS ANNENBERG HIGH SCHOOL		Inspection Date: 1/20/2016	
Facility Address: 4000 S MAIN ST		City/Zip: LOS ANGELES, CA 90037	Phone #:
FA: FA0179839	PR: PR0173499	SR: N/A	PE: 1671

CRITICAL VIOLATIONS

2	<p>Violation: # 1b. Food safety certification -</p> <p>Violation Text: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee with a valid, approved food safety certification, and all employees who are involved with food handling shall have a food handler card within 30 days after the date of hire.</p> <p>Corrective Action:</p> <p>A. Ensure the food facility owner or an employee has a valid/current food safety protection certificate, and ensure certificate is kept on premises.</p> <p>Observed missing valid / current food safety protection certificate.</p> <p>B. Provide copy of valid/current food safety protection certificate to EHS via email or fax.</p>
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GOOD RETAIL PRACTICE VIOLATIONS

1	<p>Violation: # 34. Warewashing facilities: Adequate, maintained, properly use, test strips available - 114067(f,g), 114099</p> <p>Violation Text: Food facilities that prepare food shall be equipped with warewashing facilities that are maintained clean and sanitized, with appropriate testing equipment.</p> <p>Corrective Action:</p> <p>Provide and maintain proper sanitizer concentration to ensure proper sanitization.</p> <p>Observed sanitizer concentration levels measured above 400pm (quatarnary ammonia) inside sanitizer bucket used to store soiled multiple use wiping cloths.</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:</p> <p>Ensure all equipment is approved, properly installed and in good repair at all times for use by food employees.</p> <p>Observed leaking walk-in cooler condenser.</p> <p>Food Services Manager used pan to cover boxes stored under leak. Per manager, food inside boxes are individually wrapped.</p>

OVERALL INSPECTION COMMENTS

The violations noted on this report are based on the California Retail Food Code. It is recommended that corrective action be taken as indicated.

PIC/Owner Signature

ABIGAIL LAMSON

EHS Signature

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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 of \$ 126.00 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.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

PIC/Owner Signature

ABIGAIL LAMSON

EHS Signature

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Facility Name: THE ACCELERATED CHARTER ELEMENTARY SCHOOL 1		Inspection Date: 1/21/2016	
Owner/Permittee: THE ACCELERATED SCHOOL		Re-inspection Date: N/A	
Facility Address: 119 E 37TH ST	City/Zip: LOS ANGELES, CA 90011	Phone #: (323) 351-3221	
Email Address: AROBLES@ACCELERATED.ORG		Corporate Email Address: NONE SPECIFIED	
EHS: STEVEN TRAN	Time In: 10 31 AM	Time Out: 10 57 AM	
EH Office Number: (213) 351-0288		Program Identifier: THE ACCELERATED CHARTER ELEMENTARY SCHOOL	
Certified Food Protection Manager: Jennifer Martin		Service: ROUTINE INSPECTION	
Expiration Date: 06/13/2016		Result: CORRECTIVE ACTION / NO FOLLOW UP REQUIRED	
FA: FA0179840	PR: PR0173500	SR: N/A	PE: 1671
		Action: NO FURTHER ACTION REQUIRED	

Facility Status
Score: 96
Grade N/A

IN = In compliance
 N/A = Not applicable
 N/O = Not observed
 COS = Corrected on-site
 Out = Items not in
 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 &	<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"/>
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	
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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	
48. Plan review	OUT
49. Samples Collection	
50. Impoundment/VC&D	OUT
51. Permit Suspension	

Steven Tran

PIC/Owner Signature

STEVEN TRAN

EHS Signature

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Facility Name: THE ACCELERATED CHARTER ELEMENTARY SCHOOL 1		Inspection Date: 1/21/2016	
Facility Address: 119 E 37TH ST		City/Zip: LOS ANGELES, CA 90011	Phone #: (323) 351-3221
FA: FA0179840	PR: PR0173500	SR: N/A	PE: 1671

CRITICAL VIOLATIONS

2	<p>Violation: # 6. Adequate handwashing facilities supplied & accessible - 113953, 114067(f)</p> <p>Violation Text: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided with soap and towels or drying devices in dispensers; and separated from a warewashing sink by a 6 inch high metal splash guard or 24 inch separation.</p> <p>Corrective Action: Provide approved hand washing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility. Observed no hand paper towel dispenser for the roll of paper which was stored on a table.</p>
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GOOD RETAIL PRACTICE VIOLATIONS

1	<p>Violation: # 30. Food properly stored, food storage containers identified - 114047, 114049, 114051</p> <p>Violation Text: Food shall be stored at least 6" above the floor to prevent possible contamination in approved containers and labeled as to contents.</p> <p>Corrective Action: Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. Observed employee food stored on a shelf over the boxes of milk in the True upright cooler in the kitchen.</p>
1	<p>Violation: # 42. Toilet facilities; properly constructed, supplied, cleaned - 114250, 114250.1</p> <p>Violation Text: Toilet facilities shall be provided for patrons when offering on-site liquor consumption, and in accordance with local building and plumbing ordinances. Toilet facilities shall be maintained clean, sanitary and in good repair, separated by a well-fitting self-closing door, and provided with toilet tissue in a permanently installed dispenser at each toilet.</p> <p>Corrective Action: Ensure the toilet room is maintained clean and has a self-closing door mechanism in working order. Observed no self closing door mechanism for the restroom door which opened to the kitchen interior.</p>

OVERALL INSPECTION COMMENTS

THE FOLLOWING ARE VIOLATIONS OF CA RETAIL FOOD CODE. IT IS RECOMMENDED THAT CORRECTIVE ACTION BE TAKEN AS INDICATED.

PIC/Owner Signature

STEVEN TRAN

EHS Signature

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By signing below the Person in Charge/Owner understands the above noted violations and statements.

PIC/Owner Signature

STEVEN TRAN

EHS Signature

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Facility Name: THE ACCELERATED CHARTER ELEMENTARY SCHOOL 2		Inspection Date: 1/21/2016	
Owner/Permittee: THE ACCELERATED SCHOOL		Re-inspection Date: N/A	
Facility Address: 1010 E 34TH ST	City/Zip: LOS ANGELES, CA 90011	Phone #: (323) 313-4752	
Email Address: CREYES@ACCELERATED.ORG, SRAUDY@ACCELERATED.O		Corporate Email Address: NONE SPECIFIED	
EHS: STEVEN TRAN		Time In: 09:44 AM	Time Out: 10:13 AM
EH Office Number: (213) 351-0288		Program Identifier: THE ACCELERATED CHARTER ELEMENTARY SCHOOL	
Certified Food Protection Manager: Expiration Date:		Service: ROUTINE INSPECTION Result: CORRECTIVE ACTION NOT REQUIRED Action: NO FURTHER ACTION REQUIRED	
FA: FA0179841	PR: PR0173501	SR: N/A	PE: 1671

Facility Status
Score: 98
Grade N/A

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- COS = Corrected on-site
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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
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10. Proper cooking time and temperature			<input checked="" type="checkbox"/>			4
11. Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>			4
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FOOD FROM APPROVED SOURCES						
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17. Compliance with Gulf Oyster Regulations		<input checked="" type="checkbox"/>				2
ADDITIONAL CRITICAL RISK FACTORS						
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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
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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
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39. Wiping cloths; properly used and stored	1
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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
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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	

PIC/Owner Signature

STEVEN TRAN

EHS Signature

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Facility Name: THE ACCELERATED CHARTER ELEMENTARY SCHOOL 2		Inspection Date: 1/21/2016	
Facility Address: 1010 E 34TH ST		City/Zip: LOS ANGELES, CA 90011	Phone #: (323) 313-4752
FA: FA0179841	PR: PR0173501	SR: N/A	PE: 1671

CRITICAL VIOLATIONS

2	<p>Violation: # 1b. Food safety certification -</p> <p>Violation Text: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee with a valid, approved food safety certification, and all employees who are involved with food handling shall have a food handler card within 30 days after the date of hire.</p> <p>Corrective Action: Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Observed no one at the facility possesses a valid Certified Food Protection Manager (CFPM) certificate.</p>
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GOOD RETAIL PRACTICE VIOLATIONS

OVERALL INSPECTION COMMENTS

THE FOLLOWING ARE VIOLATIONS OF CA RETAIL FOOD CODE. IT IS RECOMMENDED THAT CORRECTIVE ACTION BE TAKEN AS INDICATED.

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 of \$ 126.00 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.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

PIC/Owner Signature

STEVEN TRAN

EHS Signature

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