



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: GARDENA-HAWTHORNE ♦ CHIEF: VIBHA PATEL
9800 S LA CIENEGA BLVD, STE 850, INGLEWOOD, CA 90301 - Phone: (310) 338-3200
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



| | | | | | |
|--|---------------|----------|---|--------------------|-----------------|
| Facility Name: OH MY PHO | | | Inspection Date: 8/1/2025 | | Facility Status |
| Owner/Permittee: LE M LE | | | Re-inspection Date: 8/4/2025 | | |
| Program Identifier: OH MY PHO | | | Time In: 01:00 PM | Time Out: 03:20 PM | Score: 81 |
| Facility Address: 15180 PRAIRIE AVE City/State/Zip: LAWDALE, CA 90260 | | | Service: ROUTINE INSPECTION Result: CORR. ACTION REQ'D / COMPLIANCE REVIEW SCHED. Action: PERMIT OR LICENSE SUSPENDED / FACILITY CLOSED | | Grade: B |
| FA: FA0332582 | PR: PR0292984 | PE: 1632 | | | |

✓ 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 | MAJ | MIN |
| 1a. Demonstration of knowledge | ✓ | | | | | 2 |
| 1b. Food safety certification | ✓ | | | | | 2 |
| 2. Communicable disease; reporting, restrictions & exclusions | ✓ | | | | 4 | |
| 3. No discharge from eyes, nose and mouth | ✓ | | | | | 2 |
| 4. Proper eating, drinking, or tobacco use | ✓ | | | | | 2 |
| PREVENT CONTAMINATION BY HANDS | | | | | | |
| 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 | |
| 11. Proper reheating procedures for hot holding | ✓ | | | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | | |
| 12. Returned and re-service of food | ✓ | | | | | 2 |
| 13. Food in good condition, safe and unadulterated | ✓ | | | | 4 | 2 |
| 14. Food contact surface; clean and sanitized | ✓ | | | | 4 | 2 |
| FOOD FROM APPROVED SOURCES | | | | | | |
| 15. Food obtained from approved source | ✓ | | | | 4 | 2 |
| 16. Compliance with shell stock tags, condition, display | | ✓ | | | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | ✓ | | | | 2 |
| ADDITIONAL CRITICAL RISK FACTORS | | | | | | |
| 18. Compliance with variance, specialized process & HACCP | | ✓ | | | | 2 |
| 19. Consumer advisory provided for raw/undercook food | | ✓ | | | | 2 |
| 20. Licensed health care facilities/public & private schools: prohibited foods not offered | | ✓ | | | 4 | |
| 21a. Hot water available | ✓ | | | | 4 | 2 |
| 21b. Water available | ✓ | | | | 11 | |
| 22. Sewage and wastewater properly disposed | ✓ | | | | 11 | 2 |
| 23. No insect, rodent, birds or animals present | | | | | 1 | 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 | 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 | |
|---|-----|
| 48. Plan review | OUT |
| 49. Samples Collection | |
| 50. Impoundment/VC&D | |
| 51. Permit Suspension | 1 |
| 52. Multiple Major Critical Risk Violations / Increased Risk to Public Health | 3 |

PIC/Owner Signature

TOIYA CLARK

EHS Signature

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| Facility Name: | OH MY PHO | Inspection Date: | 8/1/2025 |
| Facility Address: | 15180 PRAIRIE AVE | City/State/Zip: | LAWNDALE, CA 90260 |

CRITICAL VIOLATIONS

| | |
|-----------|--|
| 2 | <p>Violation: # 06. 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. California Health & Safety Code §§ 113953, 113953.1, 113953.2, 114067</p> <p>Corrective Action: Provide approved handwashing cleanser and single-use towels in dispensers or a drying device at or adjacent to each handwashing facility.</p> <p>Observed food debris on all of the single-use towels in the dispenser.</p> |
| 11 | <p>Violation: # 23. No rodents, insects, birds, or animals - 114259.1, 114259.4, 114259</p> <p>Violation Text: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, rodents and insects. Animals other than service animals are not allowed inside a food facility. California Health & Safety Code §§ 114259, 114259.1, 114259.4, 114259.5</p> <p>Corrective Action: Eliminate cockroaches and all evidence of cockroaches from the facility (e.g. egg capsules, dead cockroaches, fecal markings) by safe, legal and effective means at once.</p> <p>Observed the following:</p> <ol style="list-style-type: none">1) live adult German cockroach on the floor below the 3 compartment sink.2) one live adult German cockroach on the kitchen floor in between the stove and 3 compartment sink.3) 1 live nymph cockroach inside the rear handsink basin. <p>Clean and sanitize affected areas.</p> |

GOOD RETAIL PRACTICE VIOLATIONS

| | |
|----------|---|
| 1 | <p>Violation: # 26. Approved thawing methods used, frozen food maintained frozen - 114018, 114020</p> <p>Violation Text: Frozen PHF shall be thawed using an approved method. California Health & Safety Code §§ 114018, 114020</p> <p>Corrective Action: Thaw potentially hazardous foods (PHF) by one of the approved methods: completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours), in a refrigeration unit, as part of the cooking process, or by use of a microwave.</p> <p>Observed frozen beef thawing in the preparation sink without running water.</p> <p>Measured temperature of beef 35F.</p> |
| 1 | <p>Violation: # 33. Nonfood-contact surfaces clean and in good repair - 114115 (c)</p> <p>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 debris. California Health & Safety Code § 114115, 114175</p> <p>Corrective Action: Thoroughly clean all equipment, cabinets, and shelving.</p> <p>Observed grease and food debris inside of the fryer cabinets ,shelves and equipment throughout the facility.</p> |

PIC/Owner Signature

TOIYA CLARK

EHS Signature

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| 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. California Health & Safety Code §§ 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182</p> <p>Corrective Action: Ensure all equipment is approved, properly installed, and in good repair.</p> <p>Observed the following: 1) foil taped on the equipment throughout the facility. 2) household air fryer on preparation table near the stove.</p> | |
| 1 | <p>Violation: # 37. Adequate ventilation and lighting; designated areas, use - 114149, 114149.1</p> <p>Violation Text: Exhaust hoods and proper ventilation shall be provided in the facility and approved by the local building department. Adequate lighting shall be provided in all areas of food facility, and with light shields in food prep and utensil washing area. California Health & Safety Code §§ 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1</p> <p>Corrective Action: Clean and maintain the hood grease filters and hood surfaces.</p> <p>Observed the following: 1) an accumulation of grease on the filters underneath the hood. 2) ventilation hood turned off-smoke blowing outside of the hood.</p> <p>Note: Hood properly working at the time of inspection.</p> | |
| 1 | <p>Violation: # 43. Premises; personal/cleaning items; vermin-proofing - 114067 (j), 114123</p> <p>Violation Text: The premises of each food facility shall be kept clean and free of litter and rubbish, and vermin. First aid supplies and insect electrocution device shall be located in an area to prevent contamination. California Health & Safety Code §§ 114123, 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282</p> <p>Corrective Action: Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch.</p> <p>Observed a gap greater than 1/4 inch below and above the facility's rear kitchen door.</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. California Health & Safety Code §§ 114143, 114266, 114268, 114268.1, 114271, 114272</p> <p>Corrective Action: Thoroughly clean and maintain all floors, walls, and ceilings.</p> <p>Observed an accumulation of grease and food debris on the floor and wall underneath the cookline equipment.</p> | |
| 0 | <p>Violation: # 51. Permit Suspension - 114409, 114405</p> <p>Violation Text: An enforcement officer may temporarily suspend the permit and order the food facility immediately closed if an imminent health hazard is found and not corrected immediately. In addition, the enforcement officer may modify, suspend or revoke a permit for serious or repeated violations after the opportunity for a compliance review for serious or repeated violations or interference with the duties of the enforcement officer. California Health & Safety Code §§ 114405, 114409, 114411</p> <p>Corrective Action: Vermin Infestation - California Health and Safety Code Section 114259.1</p> | |

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MEASURED OBSERVATIONS

| <u>Line #</u> | <u>Item Description</u> | <u>Location</u> | <u>Measurement</u> | <u>Unit of Measure</u> | <u>Comment</u> |
|---------------|-------------------------|------------------------|--------------------|------------------------|----------------|
| 1 | CREAMER | 2-DOOR UPRIGHT COOLER | 40.00 | Fahrenheit | |
| 2 | RAW SHELL EGGS | 2-DOOR UPRIGHT COOLER | 42.00 | Fahrenheit | |
| 3 | HOT WATER | 3 COMPARTMENT SINK | 126.00 | Fahrenheit | |
| 4 | WARM WATER | HAND SINK | 102.00 | Fahrenheit | |
| 5 | BEEF | PREPARATION SINK | 35.00 | Fahrenheit | |
| 6 | RAW BEEF | PREPARATION TABLE | 40.00 | Fahrenheit | |
| 7 | RAW BEEF | PREPARATION TOP COOLER | 41.00 | Fahrenheit | |
| 8 | SHRIMP | PREPARATION TOP COOLER | 41.00 | Fahrenheit | |
| 9 | WARM WATER | RESTROOM SINK | 105.00 | Fahrenheit | |
| 10 | MILK | SLIDING COOLER | 41.00 | Fahrenheit | |
| 11 | COOKED CHICKEN | STOVE TOP | 196.00 | Fahrenheit | |

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OVERALL INSPECTION COMMENTS

The purpose of this visit is to conduct a routine inspection

Your Public Health Permit is hereby suspended and you are directed to discontinue operation of this facility AT ONCE. You are charged with violation(s) of the Vermin Infestation - California Health and Safety Code Section 114259 which pose an immediate danger to public health and safety. You have the right to appeal this closure within 15 calendar days by submitting a written request to the Chief EHS of the office listed on the front of this report. Failure to request a compliance review within 15 calendar days of the receipt of this notice shall be deemed a waiver of the right to a compliance review.

If your permit is suspended a second time within a 12 month period, your permit may be revoked. Failure to comply with this suspension may result in revocation of your Public Health Permit or the filing of misdemeanor criminal charges.

A Compliance Review has been scheduled to discuss the violations of the California Health and Safety Code. The Compliance Review provides an opportunity for you to present plans for correcting the existing violations, and to be fully aware of possible consequences for non-compliance.

The Compliance Review is scheduled at:

Department of Public Health

Environmental Health – Gardena/Hawthorne

Location: 9800 La Cienega Blvd Inglewood CA, 90301

Date: Monday, August 4, 2025

Time: 02:00PM

Provide pest control invoice at the compliance review.

If you are unable to attend, please contact the office at 310-338-3227 to reschedule the Compliance Review. Provide valid, government issued photo identification. You may be represented by legal counsel.

The re-inspection date listed on the front page is the first possible date that an inspector will return to determine if violations noted on this report have been corrected. If the operator/owner's representative would like to be present for the re-inspection, please contact the inspector at the phone number listed at the top of the report to confirm the re-inspection date.

Photographic evidence collected at the time of inspection.

Food Protection manager Le Minh Le Expires 5-13-28.

Report discussed with Le Minh Le, Manager. Report was emailed 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) 544-6861 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.

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

PIC/Owner Signature

TOIYA CLARK

EHS Signature