



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: SOUTH L.A. ♦ CHIEF: SHEILA LINDSEY
5850 S MAIN ST, ROOM 2257, LOS ANGELES, CA 90003 - Phone: (323) 897-6700
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: PICASSO PIE			Inspection Date: 7/25/2025		Facility Status
Owner/Permittee: PICASSO PIE LLC			Re-inspection Date: 7/28/2025		
Program Identifier: PICASSO PIE			Time In: 06:37 PM	Time Out: 08:59 PM	Score: 78
Facility Address: 105 E 8TH ST City/State/Zip: LOS ANGELES, CA 90014			Service: ROUTINE INSPECTION		
FA: FA0321020 PR: PR0280647 PE: 1632			Result: CORR. ACTION REQ'D / COMPLIANCE REVIEW SCHED. Action: PERMIT OR LICENSE SUSPENDED / FACILITY CLOSED		
Grade: C					

✓ 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					Ⓜ	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					Ⓜ	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	Ⓜ
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	Ⓜ
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	Ⓜ
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	Ⓜ
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	Ⓜ
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	Ⓜ
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	Ⓜ
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	

	OUT
50. Impoundment/VC&D	Ⓜ
51. Permit Suspension	Ⓜ
52. Multiple Major Critical Risk Violations / Increased Risk to Public Health	3

EMail

PIC/Owner Signature

MEI-CHUAN CHANG

EHS Signature

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Public Health

Facility Name: PICASSO PIE	Inspection Date: 7/25/2025
Facility Address: 105 E 8TH ST	City/State/Zip: LOS ANGELES, CA 90014

CRITICAL VIOLATIONS

4

Violation: # 07. Proper hot and cold holding temperatures - 113996, 113998, 114037

Violation Text: Potentially hazardous foods shall be held at or below 41degrees/45 degrees F or at or above 135 degrees F. California Health & Safety Code §§ 113982, 113996, 113998, 114037

Corrective Action: Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

Observed the following multiple servings of PHFs held at unapproved temperature in the 2 door cooler with cold top unit:

- Cooked chicken measured 46°F, approximately 2 lbs.
- Cooked sausage measured 46°F .
- Pepperoni measured 44°F .
- Cut tomatoes measured 45°F.

Per PIC, the cooked chicken has been holding since last night. PIC voluntarily disposed.

Per PIC, the rest of PHFs items were holding within 1 hour. Directed to rapidly cool to 41°F or below .

11

Violation: # 23. No rodents, insects, birds, or animals - 114259.1, 114259.4, 114259

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

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.

Observed the following in the kitchen area:

- One live adult german cockroach inside the wet wiping cloths bucket underneath the 3 compartment sink.
- Two live nymph german cockroaches on the floor next to the 2 door cooler at the entrance of the kitchen.
- Five dead adult german cockroaches on the floor adjacent to the hand sink.
- Thirteen dead adult german cockroaches in the floor sink underneath the hand sink.
- One dead adult american cockroach in the floor sink underneath the hand sink.
- Three dead adult german cockroaches on the floor underneath the 2 door cooler.

Observed the following in the restroom:

- Three dead adult german cockroaches on the floor underneath the mop sink.

Directed to clean and sanitize the affected areas.

GOOD RETAIL PRACTICE VIOLATIONS

1

Violation: # 29. Toxic substances properly identified, stored, used - 114254, 114254.1

Violation Text: All poisonous substances, detergents, bleaches, cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. Pesticides must be used in accordance with the manufacturer's instructions. California Health & Safety Code §§ 114254, 114254.1, 114254.2

Corrective Action: Discontinue the use of all "household use only" insecticides in the food facility.

Observed one household use only insecticides underneath the 3 compartment sink in the kitchen.

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PIC/Owner Signature

MEI-CHUAN CHANG

EHS Signature

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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: Ensure all nonfood-contact surfaces are maintained clean.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- Accumulation of old debris on the door gasket of 2 door cooler.- One live adult german cockroach inside the wet wiping cloths bucket underneath the 3 compartment sink. <p>Directed to clean and sanitize the affected areas.</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. 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 internal ambient temperature measured 44°F in the 2 door cooler with cold top unit.</p> <p>Note: One adequate refrigeration units are available to hold PHF food.</p> <p>Directed PIC to discontinue use of 2 door cooler unit to hold PHF until cooler able to maintain food at 41°F or below.</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 accumulation of grease /dust on the hood filters and hood surfaces.</p> <p>Repeat violation dated 2/29/24.</p>	
1	<p>Violation: # 39. Wiping cloths: properly used and stored - 114135, 114185.1</p> <p>Violation Text: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. California Health & Safety Code §§ 114135, 114161, 114178, 114179, 114185.1, 114185.3, 114185.4 114185.5</p> <p>Corrective Action: Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.</p> <p>Observed approximately five wet wiping cloths stored in the bucket without sanitizing solution.</p>	
1	<p>Violation: # 40. Plumbing: Plumbing in good repair, proper backflow devices - 114171, 114189.1</p> <p>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. California Health & Safety Code §§ 114171, 114189.1, 114190, 114192, 114192.1, 114193, 114193.1, 114199, 114201, 114269</p> <p>Corrective Action: Maintain all plumbing fixtures fully operative, clean and in good repair.</p>	

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	<p>Observed the following:</p> <ul style="list-style-type: none">- A small amount of hot water came out of faucet when the hot water nozzle turned to the "on" position at the hand sink.- Water dripping from the air conditioner unit at the entrance of kitchen.	
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: Ensure all floors, walls, and ceilings are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Thoroughly clean and maintain all floors, walls, and ceilings.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- Accumulation of grease/dust on the floor underneath the cook line equipment.- Two live nymph german cockroaches on the floor next to the 2 door cooler at the entrance of the kitchen.- Five dead adult german cockroaches on the floor adjacent to the hand sink.- Thirteen dead adult german cockroaches in the floor sink underneath the hand sink.- One dead adult american cockroach in the floor sink underneath the hand sink.- Three dead adult german cockroaches on the floor underneath the 2 door cooler.- Three dead adult german cockroaches on the floor underneath the mop sink. <p>Directed to clean and sanitize the affected areas.</p>	
0	<p>Violation: # 50. Impoundment of unsanitary equipment or food - 114393</p> <p>Violation Text: An enforcement officer may impound food, equipment, or utensils that are found to be, or suspected of being, unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated, and suspect of releasing lead or cadmium. An enforcement officer may attach a tag to the food, equipment, or utensils that is impounded. No food, equipment, or utensils impounded shall be used unless the impoundment has been released. California Health & Safety Code § 114393</p> <p>Corrective Action: The equipment and food identified below has been impounded due to being unsanitary or from an unapproved source. Any equipment or food with a Red Tag attached shall not be used until released by the enforcement officer. In order to request the release of the equipment or food, you must appear at a compliance review and present valid government issued identification. Failure to request a compliance review within 30 days will result in disposal of impounded equipment and/or food.</p> <p>Refer to violation # 7</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> <p>Refer to violation # 23</p>	

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MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Raw chicken	1 door cooler	41.00	Fahrenheit	
2	Cooked chicken	2 door cooler with cold top unit	46.00	Fahrenheit	PIC voluntarily disposed
3	Cut tomatoes	2 door cooler with cold top unit	45.00	Fahrenheit	Within 4 hours, rapidly cool to 41 or below
4	Pepperoni	2 door cooler with cold top unit	44.00	Fahrenheit	Within 4 hours, rapidly cool to 41 or below
5	Sausage	2 door cooler with cold top unit	46.00	Fahrenheit	Within 4 hours, rapidly cool to 41 or below
6	Ham	Cold top unit	41.00	Fahrenheit	
7	Hot water	Food prep sink	123.00	Fahrenheit	
8	Warm water	Hand sink	111.00	Fahrenheit	

OVERALL INSPECTION COMMENTS

The purpose of this visit is to conduct a routine food inspection.

Joint inspection with EHS I Irene Garcia.

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 California Health and Safety Code, section (114259.1) 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 in person 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 in person compliance review is scheduled as following:

Department of Public Health - Environmental Health – SOUTH Los Angeles. District Office

Date: MONDAY 07/28/2025

Time: 09:00 AM

Address: 5850 S. Main St # 2257 Los Angeles, CA 90003

Telephone: (323) 897-6700

If you are unable to attend, please contact the office to reschedule at (323) 897-6700. Please bring valid, government issued photo identification. You may be represented by legal counsel.

Please bring the following documents to the Compliance Review:

-Government issued photo identification

Eligibility for Owner Initiated Inspection (OII) will be discussed at the time of your Compliance Review.

Letter grade A was removed and closure sign was posted on the front door at the end of inspection.

Report was discussed with James Brister (owner) and will be sent via email on 7/25/25.

For questions or concerns pertaining to this report, please email mchang2@ph.lacounty.gov or call the office at the phone number listed on the front of this report.

EMC

PIC/Owner Signature

MEI-CHUAN CHANG

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) 544-6861 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.

EMail

PIC/Owner Signature

MEI-CHUAN CHANG

EHS Signature