



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.ventura.org/rma/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 5

Estab. Name: BRENT'S DELI
Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/9/2014
Service: 009 - INSPECTION, ROUTINE
Authorized By: PAM

Inspector: LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

BAR SECTION

EQUIPMENT SANITATION- UNSANITARY CONDITIONS - 16 22161600

HSC 114115, 114175

EQUIPMENT IS UNCLEAN AND MAINTAINED IN AN UNSANITARY CONDITION.

MAINTAIN ALL EQUIPMENT, FOOD CONTACT SURFACES AND UTENSILS CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR

Inspector Comments CLEAN INTERIOR OF 2-DOOR REFRIGERATOR TO ELIMINATE ACCUMULATED WATER AND DEBRIS.

EQUIPMENT MAINTENANCE- INOPERABLE, DISREPAIR - 16 22431600

HSC 114175

FOOD STORAGE OR FOOD HOLDING EQUIPMENT IS INOPERABLE OR IN DISREPAIR.

MAINTAIN ALL FOOD STORAGE OR FOOD HOLDING EQUIPMENT FULLY OPERATIVE AND IN GOOD REPAIR AT ALL TIMES.

Inspector Comments REPAIR/REPLACE DAMAGED REFRIGERATOR GASKETS.

UTENSIL WASHING & SANITIZATION- MANUAL SANITIZER - 16 22041600

HSC 114099.6

THE SANITIZER SOLUTION FOR MANUAL SANITIZATION IS NOT MAINTAINED AT THE REQUIRED CONCENTRATION.

SANITIZE UTENSILS AND EQUIPMENT USING ONE OF THE FOLLOWING METHODS:

- 100 PPM CHLORINE FOR 30 SECONDS

- 200 PPM QUATERNARY AMMONIUM FOR 1 MINUTE

- 25 PPM IODINE FOR 1 MINUTE

- FOR MANUAL SANITIZATION WITH HOT WATER- CONTACT WITH WATER OF AT LEAST 171 DEGREES FAHRENHEIT FOR 30 SECONDS AT THE UTENSIL SURFACE.

- OTHER METHODS AS APPROVED BY THE ENFORCEMENT AGENCY.

Inspector Comments SOLUTION MEASURED AT 400 PPM QUATERNARY AMMONIUM. USE TEST STRIPS TO MONITOR SANITIZER CONCENTRATION.

EQUIPMENT SANITATION- WIPING CLOTH SANITIZER - 16 22311600

HSC 114099.2, 114185.1

THE SANITIZING SOLUTION FOR STORAGE OF WIPING CLOTHS USED REPEATEDLY TO WIPE FOOD CONTACT SURFACES IS NOT MAINTAINED AT THE REQUIRED CONCENTRATION.

MAINTAIN AND MONITOR THE SANITIZING SOLUTION AT 100PPM CHLORINE, 200PPM QUATERNARY AMMONIUM, OR 25PPM IODINE. REPLACE THE SOLUTION ONCE IT BECOMES TURBID OR HEAVILY PERMEATED WITH FOOD DEBRIS.

Inspector Comments SOLUTION MEASURED AT 400 PPM QUATERNARY AMMONIUM. USE TEST STRIPS TO MONITOR SANITIZER CONCENTRATION.



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WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

General Comments:

RESTAURANT OVER 199 SEATS

MAJOR VIOLATION

FOOD TEMPERATURE- COLD HOLDING - 16 21071600

HSC 113996

POTENTIALLY HAZARDOUS FOOD IS NOT HELD AT OR BELOW 41 DEGREES FAHRENHEIT AT ALL TIMES.
MAINTAIN THE TEMPERATURE OF ALL POTENTIALLY HAZARDOUS FOODS AT OR BELOW 41 DEGREES FAHRENHEIT.

Inspector Comments - OBSERVED BARLEY SOUP AT 47F INSIDE WALK-IN REFRIGERATOR.
- FOODS INSIDE BOTH COLD TOP REFRIGERATORS AT COOK'S LINE MEASURED AT 46-50F.
- FOODS INSIDE DELI DISPLAY CASE MEASURED AT 44-47F.

FOOD TEMPERATURE- COLD HOLDING/REPAIR - 16 21091600

HSC 113996, 114175

THE REFRIGERATION UNIT USED FOR STORAGE OF POTENTIALLY HAZARDOUS FOOD IS MAINTAINED ABOVE 41 DEGREES FAHRENHEIT.

ADJUST/REPAIR THE REFRIGERATION UNIT TO MAINTAIN POTENTIALLY HAZARDOUS FOODS AT OR BELOW 41 DEGREES FAHRENHEIT AT ALL TIMES.

Inspector Comments THE FOLLOWING REFRIGERATORS WERE NOT HOLDING AT/BELOW 41F. ADJUST/REPAIR REFRIGERATORS TO ENSURE UNITS HOLD FOODS AT/BELOW 41F AT ALL TIMES.
- BOTH COLD TOP REFRIGERATORS AT COOK'S LINE
- DELI DISPLAY CASE REFRIGERATOR

MANAGEMENT & PERSONNEL- FOOD SAFETY - 16 20131600

HSC 113947

THE PERSON IN CHARGE AND/OR ONE OR MORE FOOD EMPLOYEES AT THE FACILITY DO NOT HAVE ADEQUATE KNOWLEDGE OF FOOD SAFETY AS IT RELATES TO THEIR ASSIGNED DUTIES.

ENSURE THAT THE PERSON IN CHARGE, AND/OR ALL FOOD EMPLOYEES HAVE ADEQUATE KNOWLEDGE, AND ARE PROPERLY TRAINED IN FOOD SAFETY AS IT RELATES TO THEIR ASSIGNED DUTIES.

Inspector Comments EMPLOYEES WERE NOT AWARE OF PROPER COOLING PROCEDURES.

UTENSIL WASHING & SANITIZATION- CHEMICAL MACHINE - 16 22111600

HSC 114099.6

THE SANITIZER SOLUTION FOR THE FINAL RINSE AT THE DISHWASHING MACHINE IS NOT MAINTAINED AT THE REQUIRED CONCENTRATION IN ACCORDANCE WITH THE MANUFACTURER'S SPECIFICATIONS.
OPERATE THE DISHWASHING MACHINE IN ACCORDANCE TO THE MANUFACTURER'S SPECIFICATIONS.

Inspector Comments MACHINE IS SANITIZING AT 200 PPM. ADJUST TO 50 PPM. CHLORINE

FOOD STORAGE- FOOD ON FLOOR - 16 21411600

HSC 114047

FOOD IS STORED DIRECTLY ON THE FLOOR.

STORE ALL FOOD AT LEAST SIX INCHES OFF THE FLOOR UNLESS OTHERWISE APPROVED BY THE ENFORCEMENT AGENCY.

Inspector Comments A CONTAINER OF EGG WHITES WAS STORED ON FLOOR INSIDE WALK-IN REFRIGERATOR. CORRECTED DURING INSPECTION.



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FOOD STORAGE- FOOD PROTECTION - 16 21231600

HSC 113980

FOOD AND/OR FOOD RELATED ITEMS ARE NOT STORED SO AS TO BE PROTECTED FROM CONTAMINATION.
STORE FOOD PROTECTED FROM DIRT, VERMIN, UNNECESSARY HANDLING, DROPLET CONTAMINATION, OVERHEAD
LEAKAGE OR OTHER ENVIRONMENTAL SOURCES OF CONTAMINATION.

Inspector Comments COVER FOODS INSIDE WALK-IN REFRIGERATORS TO PREVENT CONTAMINATION.

EQUIPMENT MAINTENANCE- DIRECT CONNECTION - 16 22501600

HSC 114193

EQUIPMENT IS CONNECTED DIRECTLY TO THE SEWER.
DISCHARGED LIQUID WASTE FROM EQUIPMENT MUST BE DRAINED BY MEANS OF INDIRECT WASTE PIPES, AND ALL
DRAINED WASTE SHALL BE DISCHARGED THROUGH A MINIMUM 1-INCH AIR GAP INTO AN OPEN FLOOR SINK OR OTHER
APPROVED RECEPTOR THAT IS PROPERLY CONNECTED TO THE SEWER SYSTEM.

Inspector Comments PROVIDE A 1-2 INCH AIR GAP BETWEEN END OF DRAIN LINES AND RIM OF FLOOR SINKS AT COOK'S
LINE.

FOOD STORAGE- UNAPPROVED CONTAINER - 16 21321600

HSC 114130, 114130.1

FOOD IS STORED IN CONTAINERS NOT APPROVED FOR FOOD STORAGE IN A FOOD FACILITY.
STORE FOOD ONLY IN CONTAINERS APPROVED FOR USE IN A FOOD FACILITY. ALL UTENSILS MUST BE DESIGNED AND
CONSTRUCTED TO BE DURABLE, SMOOTH, EASILY CLEANABLE, NONABSORBENT, MADE OF NON-TOXIC AND
NON-CORROSIVE MATERIALS AND BE RESISTANT TO DETERIORATION AND DECOMPOSITION.

Inspector Comments DISCONTINUE USE OF PLASTIC GROCERY-TYPE BAGS TO STORE RAW MEAT. PROVIDE
FOOD-GRADE CONTAINERS/BAGS TO STORE FOOD.

EQUIPMENT MAINTENANCE- LIGHT SHIELDS - 16 22571600

HSC 114252.1

SHATTERPROOF SHIELDS ARE NOT PROVIDED FOR LIGHT FIXTURE(S) IN THE FOOD PREPARATION, OPEN FOOD
STORAGE AREAS OR UTENSIL WASHING AREAS.
PROVIDE LIGHT FIXTURES WITH A SHATTERPROOF CONSTRUCTION OR PROTECTED LIGHT SHIELDS IN AREAS WHERE
OPEN FOOD IS STORED, SERVED, PREPARED, AND WHERE UTENSILS ARE WASHED.

Inspector Comments ONE LIGHT SHIELD MISSING AT HOOD ABOVE CONVECTION OVEN.

FOOD STORAGE- COMMON NAME - 16 21311600

HSC 114051

WORKING CONTAINERS OF FOOD REMOVED FROM THE ORIGINAL PACKAGING IS STORED IN UNLABELED CONTAINERS.
WORKING CONTAINERS HOLDING FOOD OR FOOD INGREDIENTS THAT ARE REMOVED FROM THE ORIGINAL PACKAGES
FOR USE IN THE FOOD FACILITY SHALL BE IDENTIFIED WITH THE COMMON NAME OF THE FOOD, EXCEPT WHERE THE
FOOD IS READILY AND UNMISTAKABLY RECOGNIZED, NEED NOT BE IDENTIFIED.

Inspector Comments OBSERVED SEVERAL BULK FOOD CONTAINERS (SUCH AS SALT, FLOUR, ETC) WITHOUT LABELS.

FOOD HANDLING- FOOD SCOOP FOR NON-PHF - 16 20501600

HSC 113980, 114119

A UTENSIL WITHOUT A HANDLE IS USED TO DISPENSE FOOD.
PROVIDE A SCOOP(S) WITH A HANDLE FOR DISPENSING FOOD FROM BULK BINS TO PREVENT CONTAMINATION OF THE
FOOD BY HAND CONTACT. THE SCOOP SHALL BE STORED WITH THE HANDLE ABOVE THE TOP LEVEL OF THE FOOD
WITHIN THE CONTAINER OR EQUIPMENT THAT CAN BE CLOSED.



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Inspector Comments OBSERVED BOWL SCOOPS USED FOR MATZO MEAL POWDER AND NUTS.

PEST CONTROL- FLYING INSECTS - 16 23201600

HSC 114259, 114259.1

FLYING INSECTS OBSERVED WITHIN THE FOOD FACILITY.

PROVIDE APPROVED PEST CONTROL TO ELIMINATE FLYING INSECTS FROM THE FACILITY. CLEAN AND SANITIZE ALL AFFECTED AREAS. MAINTAIN THE FOOD FACILITY TO BE CONSTRUCTED, EQUIPPED, AND OPERATED TO PREVENT THE ENTRANCE AND HARBORAGE OF ANIMALS, BIRDS, AND VERMIN, INCLUDING, BUT NOT LIMITED TO, RODENTS AND INSECTS.

Inspector Comments OBSERVED SEVERAL FLIES INSIDE THE FACILITY.

EQUIPMENT MAINTENANCE- PLUMBING INOPERABLE - 16 22481600

HSC 114190

PLUMBING FIXTURES ARE LEAKING OR IN DISREPAIR.

MAINTAIN ALL PLUMBING FIXTURES FULLY OPERATIVE, CLEAN AND IN GOOD REPAIR SO AS TO PREVENT ANY CONTAMINATION OF FOOD OR UTENSILS. ALL PLUMBING SHALL BE INSTALLED IN COMPLIANCE WITH LOCAL PLUMBING ORDINANCES.

Inspector Comments REPAIR MOP SINK FAUCET (BACKFLOW DEVICE) TO ELIMINATE LEAKS.

EQUIPMENT SANITATION- UNSANITARY CONDITIONS - 16 22161600

HSC 114115, 114175

EQUIPMENT IS UNCLEAN AND MAINTAINED IN AN UNSANITARY CONDITION.

MAINTAIN ALL EQUIPMENT, FOOD CONTACT SURFACES AND UTENSILS CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR

Inspector Comments CLEAN AND SANITIZE THE FOLLOWING TO ELIMINATE ACCUMULATED DEBRIS:

- BELOW COOKING EQUIPMENT
- FRYERS
- INTERIOR OF ICE MACHINE
- SHELVING INSIDE WALK-IN REFRIGERATOR

FACILITY MAINTENANCE- FLOOR - 16 22761600

HSC 114268

THE FLOOR IS DETERIORATED AND/OR DAMAGED AND NO LONGER SMOOTH, DURABLE AND EASILY CLEANABLE.

PROVIDE AND MAINTAIN THE FLOOR SURFACES SMOOTH, OF DURABLE CONSTRUCTION, AND MADE OF APPROVED NONABSORBENT MATERIAL THAT IS EASILY CLEANABLE.

Inspector Comments REPAIR BROKEN FLOOR TILES BELOW FRYERS.

WASTE MANAGEMENT- GREASE BARREL LIDS - 16 23371600

HSC 114254.1

GREASE BARRELS STORED OUTSIDE OF THE FACILITY ARE NOT MAINTAINED WITH TIGHT FITTING LIDS.

PROVIDE LEAKPROOF AND RODENTPROOF CONTAINERS WITH CLOSE FITTING LIDS FOR THE STORAGE OF ALL GREASE PRIOR TO REMOVAL FROM THE PREMISES FOR DISPOSAL.

Inspector Comments OBSERVED GREASE CONTAINER LEFT OPEN IN OUTDOOR REFUSE AREA.



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Page 5 of 5

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2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

General Comments: CORRECT ALL VIOLATIONS IMMEDIATELY.
INSPECTION SEAL PROVIDED. POST IN PUBLIC VIEW.
MAINTAIN COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.

PERMIT TO OPERATE IS POSTED IN PUBLIC VIEW.
INSPECTION SEAL FROM MOST RECENT INSPECTION IS POSTED IN PUBLIC VIEW.
MOST RECENT INSPECTION REPORT IS AVAILABLE.
CFH JOSE SOTO, NRESP, 6/29/10

Received by:

Signature
PAM

Lana Johnson
LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at <http://www.ventura.org/rma/envhealth/hawd.html>. You may also scan this code with your mobile device.





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2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/9/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By:

Inspector: EE0001022-PAOLO QUINTO
Phone: 805-654-2820
Email: paolo.quinto@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations



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Inspection Violations

General Comments: A COMPLAINT WAS FILED TO THIS DIVISION ALLEGING THAT ON 6/29/14, COMPLAINANT AND FIVE OTHER PEOPLE SHARED CORNED, AT THE NEXT DAY ALL HAD SYMPTOMS OF FOODBORNE ILLNESS WITH NAUSEA, VOMITING, AND DIARRHEA. BEEF SANDWICH

MANAGER WAS NOT AWARE OF THE COMPLAINT. NO OTHER COMPLAINTS WERE MADE. NO EMPLOYEES WERE SICK THAT DAY. PER MANAGER, FOODS ARE DELIVERED BY HUNTINGTON BASED IN SAN DIEGO AND DELIVER FOOD ITEMS ONCE A WEEK. TEMPERATURES ARE CHECKED AND ENSURE THAT IT IS BETWEEN 38-39°F UPON DELIVERY OF POTENTIALLY HAZARDOUS FOODS.

CORNED BEEF PREPARATION:

CORNED BEEF IS TAKEN OUT FROM THE BOX AND TRANSPORTED TO THE FOOD PREPARATION AREA FROM THE WALK-IN REFRIGERATION UNIT. BEEF IS BOILED FOR APPROXIMATELY 4 1/2 HOURS THEN COOLED. PER CHEF, BEEF IS COOLED DOWN FOR LESS THAN 5 HOURS. AFTER COOLING, IT IS STORED INSIDE THE WALK-IN REFRIGERATOR AND STORED. THE BEEF IS THEN MOVED TO ANOTHER WALK-IN REFRIGERATOR FOR STORAGE AND STORED AT 41°F. WHEN NEEDED, BEEF IS REHEATED IN A STEAMER AT 160°F. THE BEEF IS THEN TRANSFERRED ALONG THE COOK'S LINE AND SERVED HOT WITH RYE BREAD.

- SOAP AND PAPER TOWELS ARE STOCKED AT ALL HAND SINKS
- HOT WATER HOLDING AT 120°F
- HAND SINKS HAS >100°F WARM WATER
- SANITIZER BUCKET SOLUTION HOLDING AT 400 PPM QAC

VIOLATIONS:

1. CHEF AND EMPLOYEE DID NOT KNOW PROPER PROCEDURES FOR COOLING. ENSURE THAT WHEN COOLING FOODS, COOL FROM 135-70°F FOR THE FIRST TWO HOURS AND 70-41°F FOR THE NEXT FOUR HOURS.
2. OBSERVED 400 PPM QUATERNARY AMMONIUM RESIDUAL IN SANITIZER BUCKET AT COOK'S LINE AND AT FOOD PREP AREA. MAINTAIN CONCENTRATION AT 200 PPM AT ALL TIMES. USE SANITIZER TEST STRIPS TO MEASURE RESIDUAL.
3. OBSERVED SOILED APRONS ON TWO EMPLOYEES. WHEN SOILED, CHANGE APRONS TO PREVENT CROSS-CONTAMINATION.
4. OBSERVED 3 EMPLOYEES ALONG COOK'S LINE NOT WASHING THEIR HANDS PROPERLY AND THOROUGHLY AND LESS THAN 10 SECONDS. ENSURE THAT EMPLOYEES ARE WASHING HANDS THOROUGHLY AND AT LEAST 10-15 SECONDS.
5. OBSERVED EMPLOYEE WITH GLOVES HANDLING FOOD THEN GRABBING A WIPING CLOTH IN THE SANITIZER BUCKET, CLEANS AND SANITIZES FOOD PREPARATION AREA, STORES THE SOILED CLOTH BACK TO THE SANITIZER BUCKET AND STARTS MAKING A SANDWICH AND SOAKING THE BREAD WITH SANITIZER SOLUTION. EMPLOYEE DID NOT REMOVE GLOVES AND WASH HANDS IN BETWEEN TASKS. ENSURE THAT EMPLOYEE WASHES HANDS IN BETWEEN TASKS AND CHANGE GLOVES.



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Authorized By:

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Inspection Violations

6. OBSERVED A CONTAINER OF EGG WHITES STORED DIRECTLY ON THE FLOOR INSIDE THE WALK-IN REFRIGERATOR. STORE FOOD ITEMS AT LEAST SIX INCHES OFF THE FLOOR.

7. ROUTINELY CLEAN AND SANITIZE ALL SHELVING UNITS WHERE COOLED TURKEY, CORNED BEEF ARE STORED TO ELIMINATE ENCRUSTED FOOD DEBRIS.

CORRECT ALL VIOLATIONS IMMEDIATELY.

Received by:

Signature

PAOLO QUINTO
Environmental Health Specialist
Phone: 805-654-2820

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

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Facility ID: FA0019340
Inspection Date: 7/22/2014
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

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Inspection Violations

MAJOR VIOLATION

Bar - previous violations corrected 12/15

FOOD TEMPERATURE- COLD HOLDING - 16 21071600

HSC 113996

POTENTIALLY HAZARDOUS FOOD IS NOT HELD AT OR BELOW 41 DEGREES FAHRENHEIT AT ALL TIMES.
MAINTAIN THE TEMPERATURE OF ALL POTENTIALLY HAZARDOUS FOODS AT OR BELOW 41 DEGREES FAHRENHEIT.

Inspector Comments - OBSERVED SLICED TOMATOES AT 63-67F AND BLEU CHEESE CRUMBLES AT 57F INSIDE SALAD PREP REFRIGERATOR AT COOK'S LINE. AIR TEMPERATURE INSIDE UNIT MEASURED AT 50F. PER EMPLOYEE, FOODS HAD BEEN PREPARED AND PLACED INTO UNIT LESS THAN ONE HOUR PRIOR. FOODS WERE RELOCATED TO AN OPERABLE REFRIGERATOR DURING INSPECTION.
- VARIOUS FOODS MEASURED AT 45-48F INSIDE SANDWICH PREP REFRIGERATOR AT COOK'S LINE.

MAJOR VIOLATION

FOOD TEMPERATURE- COOLING - 16 21151600

HSC 114002.1

POTENTIALLY HAZARDOUS FOOD(S) ARE IMPROPERLY COOLED.
AFTER HEATING FOR HOT HOLDING, RAPIDLY COOL POTENTIALLY HAZARDOUS FOODS BY DECREASING THE TEMPERATURE FROM 135 DEGREES FAHRENHEIT TO 41 DEGREES FAHRENHEIT WITHIN 6 HOURS, AND DURING THIS TIME THE DECREASE IN TEMPERATURE FROM 135 DEGREES FAHRENHEIT TO 70 DEGREES FAHRENHEIT SHALL OCCUR WITHIN 2 HOURS.

USE ONE OR MORE OF THE FOLLOWING METHODS TO RAPIDLY COOL POTENTIALLY HAZARDOUS FOOD:

- PLACE THE FOOD IN SHALLOW PANS
- SEPARATE THE FOOD INTO SMALLER OR THINNER PORTIONS
- USE RAPID COOLING EQUIPMENT
- USE CONTAINERS THAT FACILITATE HEAT TRANSFER
- USE ICE AS AN INGREDIENT
- USE ICE PADDLES
- INSERT APPROPRIATELY DESIGNED CONTAINERS IN AN ICE BATH AND STIR FREQUENTLY
- IN ACCORDANCE WITH A HACCP PLAN
- UTILIZE OTHER EFFECTIVE MEANS APPROVED BY THE ENFORCEMENT AGENCY

Inspector Comments OBSERVED A COUPLE OF CONTAINERS OF COOKED FOODS INSIDE WALK-IN REFRIGERATOR WHICH WERE BEING IMPROPERLY COOLED. OBSERVED LARGE BULK QUANTITIES OF FOOD AND COVERED FOOD CONTAINERS, WHILE FOOD WAS MEASURED AT OVER 135F. FOOD WAS PLACED INTO SHALLOW CONTAINERS DURING INSPECTION. IT IS RECOMMENDED TO USE RAPID COOLING EQUIPMENT AND MAINTAIN COOLING LOGS TO MONITOR COOLING PROCEDURES.

MAJOR VIOLATION

EQUIPMENT SANITATION- WIPING CLOTH STORAGE - 16 22321600

HSC 114185.1

SOILED, UNSANITARY WIPING CLOTH(S) ARE NOT STORED IN A SANITIZING SOLUTION BETWEEN USES.
WIPING CLOTHS USED REPEATEDLY MUST BE HELD IN A SANITIZING SOLUTION OF 100PPM CHLORINE, 200PPM QUATERNARY AMMONIUM, OR 25PPM IODINE BETWEEN USES.



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.ventura.org/rma/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 2 of 4

Estab. Name: BRENT'S DELI
Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/22/2014
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

Inspector Comments OBSERVED A FEW SOILED CLOTHS STORED ON FOOD PREPARATION SURFACES AT COOK'S LINE AND IN REAR FOOD PREPARATION AREA.

MAJOR VIOLATION

EMPLOYEE PRACTICES - HAND WASHING - 16 20161600

HSC 113953.3

A FOOD HANDLER WAS OBSERVED NOT PROPERLY WASHING HANDS BEFORE HANDLING FOOD OR CLEAN UTENSILS. THOROUGHLY WASH HANDS AND THAT PORTION, IF ANY, OF ARMS EXPOSED TO DIRECT FOOD CONTACT OR CLEAN UTENSILS.

EMPLOYEES SHALL WASH THEIR HANDS:

1. IMMEDIATELY BEFORE ENGAGING IN FOOD PREPARATION, HANDLING CLEAN EQUIPMENT, UTENSILS AND UNWRAPPED SINGLE SERVICE FOOD CONTAINERS AND UTENSILS.
2. AFTER TOUCHING BARE HUMAN BODY PARTS OTHER THAN CLEAN HANDS AND CLEAN, EXPOSED PORTIONS OF THE ARMS.
3. AFTER USING THE TOILET.
4. AFTER CARING FOR OR HANDLING ANY ANIMAL ALLOWED IN THE FOOD FACILITY.
5. AFTER COUGHING, SNEEZING, USING A HANDKERCHIEF OR DISPOSABLE TISSUE, USING TOBACCO, EATING OR DRINKING.
6. AFTER HANDLING SOILED EQUIPMENT OR UTENSILS.
7. DURING FOOD PREPARATION, AS OFTEN AS NECESSARY, TO REMOVE SOIL AND CONTAMINATION AND TO PREVENT CROSS CONTAMINATION WHEN CHANGING TASKS.
8. WHEN SWITCHING BETWEEN WORKING WITH RAW FOODS AND WORKING WITH READY TO EAT FOODS.
9. BEFORE INITIALLY DONNING GLOVES FOR WORKING WITH FOOD.
10. BEFORE DISPENSING OR SERVING FOOD OR HANDLING CLEAN TABLEWARE AND SERVING UTENSILS IN THE FOOD SERVICE AREA.
11. AFTER ENGAGING IN ANY OTHER ACTIVITIES THAT CONTAMINATE THE HANDS.

Inspector Comments OBSERVED THE FOLLOWING:
- EMPLOYEES AT COOK'S LINE CHANGING GLOVES WITHOUT WASHING HANDS IN BETWEEN
- EMPLOYEE AT DISH MACHINE HANDLED DIRTY DISHES AND THEN CLEAN DISHES WITHOUT WASHING HANDS IN BETWEEN

FOOD TEMPERATURE- COLD HOLDING/REPAIR - 16 21091600

HSC 113996, 114175

THE REFRIGERATION UNIT USED FOR STORAGE OF POTENTIALLY HAZARDOUS FOOD IS MAINTAINED ABOVE 41 DEGREES FAHRENHEIT.

ADJUST/REPAIR THE REFRIGERATION UNIT TO MAINTAIN POTENTIALLY HAZARDOUS FOODS AT OR BELOW 41 DEGREES FAHRENHEIT AT ALL TIMES.



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FOOD PROGRAM INSPECTION REPORT

Page 3 of 4

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Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/22/2014
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

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Inspection Violations

Inspector Comments - SALAD PREP REFRIGERATOR AT COOK'S LINE IS HOLDING AT APPROXIMATELY 50F. BAKERY DISPLAY REFRIGERATOR IS ALSO CONNECTED TO SAME COOLING SYSTEM AND WAS ABOVE 41F. REPAIR SERVICE PERSON WAS ONSITE AT TIME OF INSPECTION. DISPLAY REFRIGERATOR OBSERVED AT 41F BY END OF INSPECTION.
- SANDWICH PREP REFRIGERATOR AT COOK'S LINE IS HOLDING AT APPROXIMATELY 45-48F.

FOOD HANDLING- FOOD SCOOP FOR NON-PHF - 16 20501600

HSC 113980, 114119

A UTENSIL WITHOUT A HANDLE IS USED TO DISPENSE FOOD.
PROVIDE A SCOOP(S) WITH A HANDLE FOR DISPENSING FOOD FROM BULK BINS TO PREVENT CONTAMINATION OF THE FOOD BY HAND CONTACT. THE SCOOP SHALL BE STORED WITH THE HANDLE ABOVE THE TOP LEVEL OF THE FOOD WITHIN THE CONTAINER OR EQUIPMENT THAT CAN BE CLOSED.

Inspector Comments OBSERVED CUP USED AS A SCOOP FOR RANCH DRESSING POWDER.

EQUIPMENT MAINTENANCE- PLUMBING INOPERABLE - 16 22481600

HSC 114190

PLUMBING FIXTURES ARE LEAKING OR IN DISREPAIR.
MAINTAIN ALL PLUMBING FIXTURES FULLY OPERATIVE, CLEAN AND IN GOOD REPAIR SO AS TO PREVENT ANY CONTAMINATION OF FOOD OR UTENSILS. ALL PLUMBING SHALL BE INSTALLED IN COMPLIANCE WITH LOCAL PLUMBING ORDINANCES.

Inspector Comments REPAIR MOP SINK FAUCET (BACKFLOW DEVICE) TO ELIMINATE LEAKS.

EQUIPMENT SANITATION- UNSANITARY CONDITIONS - 16 22161600

HSC 114115, 114175

EQUIPMENT IS UNCLEAN AND MAINTAINED IN AN UNSANITARY CONDITION.
MAINTAIN ALL EQUIPMENT, FOOD CONTACT SURFACES AND UTENSILS CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR

Inspector Comments CLEAN AND SANITIZE THE FOLLOWING:
- BELOW COOKING EQUIPMENT
- FRYERS
- INTERIOR OF ICE MACHINE

FACILITY MAINTENANCE- FLOOR - 16 22761600

HSC 114288

THE FLOOR IS DETERIORATED AND/OR DAMAGED AND NO LONGER SMOOTH, DURABLE AND EASILY CLEANABLE.
PROVIDE AND MAINTAIN THE FLOOR SURFACES SMOOTH, OF DURABLE CONSTRUCTION, AND MADE OF APPROVED NONABSORBENT MATERIAL THAT IS EASILY CLEANABLE.

Inspector Comments REPAIR BROKEN FLOOR TILES BELOW FRYERS.



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FOOD PROGRAM INSPECTION REPORT

Page 4 of 4

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2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/22/2014
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: CONTINUE CORRECTING REMAINING VIOLATIONS.
MAINTAIN COPY OF THIS REPORT IN FACILITY.

A FOLLOW-UP INSPECTION WILL BE CONDUCTED ON AFTER 7/29/14.

Received by: _____

Signature
MARC HERNANDEZ

Lana Johnson

LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at <http://www.ventura.org/rma/envhealth/hawd.html>. You may also scan this code with your mobile device.





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FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

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Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/22/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: A PERSON WITH A CONFIRMED CASE OF SALMONELLOSIS ATE AT THIS FACILITY ON 7/4/14 AND 7/5/14 PRIOR TO ONSET OF ILLNESS. FOODS CONSUMED INCLUDE A TURKEY SANDWICH, A CHEF SALAD, AND WATER. PER COMPLAINANT, SPOUSE ALSO ATE AT THE FACILITY AND BECAME ILL WITH SIMILAR SYMPTOMS. SPOUSE HAD A PASTRAMI SANDWICH.

OPERATOR WAS AWARE OF COMPLAINT AND STATED THAT NO OTHER SIMILAR COMPLAINTS HAD BEEN RECEIVED. OPERATOR WAS UNAWARE OF ANY EMPLOYEES REPORTING RELATED ILLNESS IN THE PAST FEW WEEKS.

REFER TO ROUTINE INSPECTION REPORT DATED 7/9/14 AND FOLLOW-UP INSPECTION REPORT FROM TODAY FOR LIST OF VIOLATIONS OBSERVED.

THIS DIVISION RECOMMENDS SCHEDULING A FREE ONSITE FOOD SAFETY PRESENTATION FOR EMPLOYEES. CONTACT PAOLO QUINTO AT 805-654-2820 FOR MORE INFORMATION.

ENSURE THE FOLLOWING:

- CROSS CONTAMINATION IS PREVENTED.
- EMPLOYEES WASH HANDS AS REQUIRED.
- PROPER FOOD HOLDING TEMPERATURES ARE MAINTAINED.
- PROPER COOKING TEMPERATURES.
- RAPID COOLING OF COOKED FOODS.
- PROPER SANITIZER LEVELS ARE MAINTAINED.
- EMPLOYEES DO NOT COME TO WORK WHEN ILL.

Received by: _____

Signature

MARC HERNANDEZ

LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580

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FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

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WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 7/29/2014
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: SEAN

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

RESTAURANT OVER 199 SEATS

PREVIOUS VIOLATIONS CORRECTED - 16 99971600

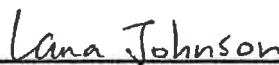
VIOLATIONS OBSERVED DURING THE PREVIOUS INSPECTION(S) HAVE BEEN CORRECTED.
NO NEW VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

Inspector Comments

General Comments: MAINTAIN COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.

Received by: 
Signature

SEAN


LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

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FOOD PROGRAM INSPECTION REPORT

Page 1 of 2

Estab. Name: BRENT'S DELI
Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/11/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By:

Inspector: EE0001022-PAOLO QUINTO
Phone: 805-654-2820
Email: paolo.quinto@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: A COMPLAINT WAS FILED TO THIS DIVISION ALLEGING THAT ON AUGUST 2, 2014, COMPLAINANT HAD A CORNED BEEF, POTATO SALAD, PICKLES, ONIONS RINGS AND ICED TEA WITH OTHER FAMILY MEMBERS. MANAGER WAS NOT AWARE OF THE COMPLAINT AND ONE OTHER COMPLAINT WAS MADE PRIOR TO THE INVESTIGATION 2 WEEKS AGO. PER MANAGER, NO EMPLOYEE WAS SICK THAT DAY.

* Confirmed with Salmonellosis. (LJ)
FOODS ARE DELIVERED BY HUNTINGTON BASED IN SAN DIEGO AND DELIVER FOOD ITEMS ONCE A WEEK. TEMPERATURES ARE CHECKED UPON DELIVERY AND ENSURE THAT FOOD ITEMS ARE HOLDING BETWEEN 38-39°F.

CORNED BEEF PREPARATION:

CORNED BEEF IS TAKEN OUT FROM THE BOX AND TRANSPORTED TO THE FOOD PREPARATION AREA FROM THE WALK-IN REFRIGERATION UNIT. BEEF IS BOILED FOR APPROXIMATELY 4.5 HOURS THEN COOLED. PER CHEF, BEEF IS COOLED DOWN FOR LESS THAN 5 HOURS. AFTER COOLING, IT IS STORED INSIDE THE WALK-IN REFRIGERATION UNIT AND STORED. THE BEEF IS THEN MOVED TO ANOTHER WALK-IN REFRIGERATOR FOR STORAGE AND STORED AT 41°F. WHEN NEEDED, BEEF IS REHEATED IN A STEAMER AT 160°F. THE BEEF IS THEN TRANSFERRED ALONG THE COOK'S LINE AND SERVED HOT WITH RYE BREAD.

VIOLATIONS:

1. ENSURE THAT ALL HAND SINKS ARE EASILY ACCESSIBLE. OBSERVED HAND SINK BLOCKED BY SOILED POTS AND UTENSILS.
2. CLEAN AND SANITIZE THE FOLLOWING: A) KNIVES INSIDE KNIFE RACK TO ELIMINATE ENCRUSTED FOOD DEBRIS, B) MICROWAVE TO ELIMINATE FOOD DEBRIS, C) SLICER AT COOK'S LINE TO ELIMINATE FOOD DEBRIS.
3. REPAIR ALL PLUMBING LEAKS AT 3-COMPARTMENT SINK.
4. REPAIR GASKET OF REACH-IN REFRIGERATOR AT SERVICE STATION.
5. OBSERVED A CONTAINER OF RAW MEAT STORED NEXT TO SLICED PRODUCE. STORE RAW MEAT BELOW READY-TO-EAT FOODS.
6. REMOVE HOUSEHOLD 'BLACK FLAG' PESTICIDE FROM THE FACILITY. USE ONLY PESTICIDE FOR COMMERCIAL USE.
7. OBSERVED CHEESE STORED NEXT TO RACK OF THAWING TURKEY. SEE C & D FORM.
8. OBSERVED 400 PPM QUATERNARY AMMONIUM RESIDUAL IN 3-COMPARTMENT SINK. MAINTAIN AT 200 PPM AT ALL TIMES.
9. OBSERVED CORNED BEEF HOLDING AT 126°F INSIDE HOT HOLDING UNIT. MAINTAIN HOT FOODS AT 135°F OR ABOVE.

NOTE:

- ALL HAND SINKS WERE STOCKED WITH SOAP AND PAPER TOWELS.
- HOT WATER TEMPERATURE OBSERVED AT 120°F.
- EMPLOYEES WERE WASHING HANDS DILIGENTLY.
- OBSERVED 200 PPM QUATERNARY AMMONIUM RESIDUAL IN SANITIZER BUCKET.
- ALL FOOD TEMPERATURES INSIDE REFRIGERATORS WERE HOLDING AT 41°F OR BELOW. MOST HOT FOODS WERE HOLDING AT 135°F OR ABOVE.



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FOOD PROGRAM INSPECTION REPORT

Page 2 of 2

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Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/11/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By:

Inspector: EE0001022-PAOLO QUINTO
Phone: 805-654-2820
Email: paolo.quinto@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

Received by:

Signature

PAOLO QUINTO
Environmental Health Specialist
Phone: 805-654-2820

Lana Johnson

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at <http://www.ventura.org/rma/envhealth/hawd.html>. You may also scan this code with your mobile device.





Ventura County Environmental Health Division - 800 S. Victoria Ave., Ventura CA 93009-1730

TELEPHONE: 805/654-2813 FAX: 805/654-2480

Internet Web Site Address: www.ventura.org/rma/envhealth

FOOD PROGRAM INSPECTION REPORT

DBA/NAME Brent's Deli		DATE 8/12/14	
ADDRESS 2799 Townsgate Rd.		CITY Westlake Village	RECHECK DATE
OWNER/OPERATOR Marc Hernandez	SERVICE Enforcement	FA NUMBER 19340	
APPLICABLE LAWS: CALIFORNIA RETAIL FOOD CODE AND SHERMAN FOOD AND DRUG LAW			
The following items represent violations and must be corrected as follows:			
<p>This food facility has an ongoing foodborne illness investigation due to at least six confirmed <i>Salmonella Montevideo</i> cases. EHD will be conducting two food handler training courses to employees of Brent's Deli in English and Spanish. Today's site visit was conducted to take environmental samples for testing and provide consultation to minimize or eliminate evidence of a potential foodborne illness. Food samples of cooked and raw corned beef, pastrami, potato salad, and coleslaw were collected on 8/11/14 as well as finger surface samples of approx. fifteen food handlers.</p>			
<p>- 19 employees are hereby excluded from working at facility until Ventura County Public Health determines they are negative for Salmonellosis or other food-related illness.</p>			
<p>- 26 environmental samples collected today from surfaces throughout facility</p>			
<p>The operator of this facility will voluntarily close the facility until 3rd party will conduct a thorough cleaning and sanitizing throughout facility.</p>			
<p>Areas of concern LS Sanitize surfaces with 100 ppm chlorine or 200 ppm Quaternary Ammonium.</p>			
Environmental Health Specialist Lana Johnson	Phone 582-7580	Page of 1/1	Received by



Ventura County Environmental Health Division - 800 S. Victoria Ave., Ventura CA 93009-1730
TELEPHONE: 805/654-2813 FAX: 805/654-2480
Internet Web Site Address: www.ventura.org/rma/envhealth

FOOD PROGRAM INSPECTION REPORT

DBA/NAME Brent's Deli		DATE 8-13-14
ADDRESS 2799 Townsgate Rd.	CITY Westlake Village	RECHECK DATE
OWNER/OPERATOR Marc Hernandez Hernandez	SERVICE Enforcement	FA NUMBER

APPLICABLE LAWS: CALIFORNIA RETAIL FOOD CODE AND SHERMAN FOOD AND DRUG LAW

The following items represent violations and must be corrected as follows:

Three

~~Two~~ additional employees are hereby excluded today.
(3) Excluded employees may not work in this food facility or any other food facility until determined to be absent for foodborne illness. Copies of exclusion forms have been given to operator.

Observed invoice for professional cleaning service conducted by KBM on 8/12/14. Per operator, facility closed at approx. 4 PM on 8/12/14 and reopened for business ~~at~~ at 7 AM on 8/13/14. Cleaning service will be brought in again tonight.

Areas of concern:

Environmental Health Specialist.

Phone

Page of

Received by

Lana Johnson

582-7580

1/1

[Signature]



Ventura County Environmental Health Division - 800 S. Victoria Ave., Ventura CA 93009-1730
TELEPHONE: 805/654-2813 FAX: 805/654-2480
Internet Web Site Address: www.ventura.org/rma/envhealth

FOOD PROGRAM INSPECTION REPORT

DBA/NAME Brent's Deli		DATE 8-14-14
ADDRESS 2799 Townsgate Rd.		CITY Westlake Village
OWNER/OPERATOR Marc Hernandez	SERVICE Enforcement	RECHECK DATE FA NUMBER

APPLICABLE LAWS: CALIFORNIA RETAIL FOOD CODE AND SHERMAN FOOD AND DRUG LAW
The following items represent violations and must be corrected as follows:

An additional eight employees are hereby excluded today from working at this facility or any other food facility. Excluded employees shall not work until verified to be absent from foodborne illness.

Observations today:

1 Ensure employees wash their hands when switching tasks. Observed an employee handle unclear utensil then handle food without washing hands.

2 Sanitation to get to place needs improvement. Observed insanitary condition underneath the cutting board and on the floor across from the oven.

3 maintain all multi use utensils a minimum of six inches above the floor. Observed trays of dirty trays placed on the floor.

Areas of concern:

Environmental Health Specialist

Phone

Page of

Received by

Lana Johnson

582-7580

1/1



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Page 1 of 3

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WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/18/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By: PAMELA BLATT

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

EQUIPMENT SANITATION- WIPING CLOTH SANITIZER - 16 22311600.

HSC 114099.2, 114185.1

THE SANITIZING SOLUTION FOR STORAGE OF WIPING CLOTHS USED REPEATEDLY TO WIPE FOOD CONTACT SURFACES IS NOT MAINTAINED AT THE REQUIRED CONCENTRATION.
MAINTAIN AND MONITOR THE SANITIZING SOLUTION AT 100PPM CHLORINE, 200PPM QUATERNARY AMMONIUM, OR 25PPM IODINE. REPLACE THE SOLUTION ONCE IT BECOMES TURBID OR HEAVILY PERMEATED WITH FOOD DEBRIS.

Inspector Comments SOLUTIONS MEASURED AT 100-150 PPM QUATERNARY AMMONIUM.
CORRECTED DURING INSPECTION.

UTENSIL WASHING & SANITIZATION- MANUAL SANITIZER - 16 22041600

HSC 114099.6

THE SANITIZER SOLUTION FOR MANUAL SANITIZATION IS NOT MAINTAINED AT THE REQUIRED CONCENTRATION.
SANITIZE UTENSILS AND EQUIPMENT USING ONE OF THE FOLLOWING METHODS:
- 100 PPM CHLORINE FOR 30 SECONDS
- 200 PPM QUATERNARY AMMONIUM FOR 1 MINUTE
- 25 PPM IODINE FOR 1 MINUTE
- FOR MANUAL SANITIZATION WITH HOT WATER- CONTACT WITH WATER OF AT LEAST 171 DEGREES FAHRENHEIT FOR 30 SECONDS AT THE UTENSIL SURFACE.
- OTHER METHODS AS APPROVED BY THE ENFORCEMENT AGENCY.

Inspector Comments SOLUTION MEASURED AT 100-150 PPM QUATERNARY AMMONIUM.
CORRECTED DURING INSPECTION.



COUNTY OF VENTURA

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Page 2 of 3

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2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/18/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By: PAMELA BLATT

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: EHD WAS NOTIFIED OF A CONFIRMED CASE OF SALMONELLOSIS ON 8/15/14. PERSON ATE A RARE ROAST BEEF SANDWICH (WITH LETTUCE, PICKLES, AND MAYONNAISE) AND WATER AT THIS FACILITY ON 8/2/14 PRIOR TO BECOMING ILL ON 8/4/14.

THIS INVESTIGATION IS PART OF AN ONGOING FOODBORNE ILLNESS OUTBREAK INVESTIGATION.

PER MANAGER, FRESH "IBP" BONELESS BEEF INSIDE ROUND MEAT IS DELIVERED TO FACILITY BY "US FOODS" EVERY 1-2 DAYS. TEMPERATURE OF MEAT IS CHECKED UPON DELIVERY TO ENSURE IT IS AT/BELOW 41F. MEAT IS PLACED DIRECTLY INTO WALK-IN REFRIGERATOR. MEAT IS COOKED EVERY 1-2 DAYS. MEAT IS COOKED INSIDE "BLODGETT" CONVECTION OVEN FOR APPROXIMATELY 4 HOURS AT 350F TO AN INTERNAL TEMPERATURE OF 150F. MEAT IS THEN COOLED TO 41F WITHIN 6 HOURS INSIDE WALK-IN REFRIGERATOR. MEAT IS SLICED AT COOK'S LINE AND PLACED INTO REFRIGERATOR. SANDWICH IS PREPARED BY PLACING COLD MEAT AND LETTUCE ON RYE BREAD. THE "RARE ROAST BEEF" SANDWICH IS SERVED SLIGHTLY RARE AND RED. RYE BREAD IS DELIVERED DAILY FROM "DELICIOUS BAKERY". BREAD IS REHEATED/DOUBLE BAKED AT THIS FACILITY PRIOR TO SLICING AND SERVING.

OBSERVED THE FOLLOWING:

- RAW ROAST BEEF HOLDING AT 41F INSIDE WALK-IN REFRIGERATOR.
- COOKED ROAST BEEF HOLDING AT 39F INSIDE WALK-IN REFRIGERATOR.
- "COOLING" WALK-IN REFRIGERATOR IS HOLDING AT 41F.
- SLICED ROAST BEEF HOLDING AT 39F AT REFRIGERATOR AT COOK'S LINE.
- SANITIZER SOLUTIONS IN WIPING CLOTH BUCKETS AND 3-COMPARTMENT SINK MEASURED AT 100-150 PPM QUATERNARY AMMONIUM.
- DISH MACHINE IS SANITIZING AT 50 PPM CHLORINE.
- WARM WATER, SOAP, AND PAPER TOWELS ARE PROVIDED AT HAND WASH SINKS.
- EMPLOYEES ARE WASHING HANDS DILIGENTLY.
- "UL EVERCLEAN" STAFF WAS PRESENT AT TIME OF INSPECTION AND WORKING WITH FACILITY TO ENSURE SAFE PROCEDURES ARE IMPLEMENTED.

* 24 EMPLOYEES ARE HEREBY RESCINDED FROM ORDER OF EXCLUSION AND MAY RETURN TO WORK AT FOOD FACILITY.

* 3 EMPLOYEES HAVE TESTED POSITIVE FOR SALMONELLA. THESE EMPLOYEES SHALL NOT RETURN TO WORK AND SHALL SEEK TREATMENT AND BE RETESTED. ORDER OF EXCLUSION MAY BE RESCINDED AFTER VERIFIED TO BE ABSENT OF FOODBORNE ILLNESS ORGANISMS.

* 2 ADDITIONAL EMPLOYEE IS HEREBY EXCLUDED TODAY AND SHALL NOT WORK IN A FOOD FACILITY UNTIL ORDER IS RESCINDED.

* FOOD SAMPLES AND ENVIRONMENTAL SURFACE SAMPLES COLLECTED LAST WEEK HAVE TESTED NEGATIVE FOR SALMONELLA.

Received by:

Signature

MARC HERNANDEZ

Lana Johnson
LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.ventura.org/rma/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 3 of 3

Estab. Name: BRENT'S DELI
Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/18/2014
Service: 033 - FOODBORNE ILLNESS
Authorized By: PAMELA BLATT

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at <http://www.ventura.org/rma/envhealth/hawd.html>. You may also scan this code with your mobile device.





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FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

Estab. Name: BRENT'S DELI
Site Address: 2799 TOWNSGATE RD
WESTLAKE VILLAGE

Owner: MARC HERNANDEZ
2799 TOWNSGATE RD.
WESTLAKE VILLAGE, CA 91361

Telephone: 805-557-1882

Facility ID: FA0019340
Inspection Date: 8/19/2014
Service: 031 - CONSULTATION
Authorized By: MARC HERNANDEZ

Inspector: EE0000305-LANA JOHNSON
Phone: 805-582-7580
Email: lane.johnson@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: - ORDER OF EXCLUSION IS HEREBY RESCINDED FOR THREE EMPLOYEES TODAY. COPIES OF RESCISSION FORMS PROVIDED TO OPERATOR.
- THREE EXCLUDED EMPLOYEES WHICH HAVE TESTED POSITIVE FOR SALMONELLOSIS SHALL SEEK TREATMENT AND BE RETESTED.
- TWO OTHER EXCLUDED EMPLOYEES ARE AWAITING SAMPLE SUBMITTAL TO PUBLIC HEALTH LAB.
- OPERATOR WILL COORDINATE TESTING OF ALL REMAINING EMPLOYEES FOR SALMONELLOSIS WITHIN THE NEXT FEW DAYS.
- EMPLOYEES FOUND TO BE POSITIVE FOR SALMONELLOSIS SHALL NOT WORK AT A FOOD FACILITY UNTIL TREATMENT HAS BEEN ADMINISTERED AND RE-SAMPLING DETERMINES THAT PERSON IS ABSENT FOR SALMONELLA ORGANISMS.

Received by: _____

Signature

MARC HERNANDEZ

Lana Johnson
LANA JOHNSON
Environmental Health Specialist
Phone: 805-582-7580

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

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