



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: OUTBREAK INVESTIGATIONS & EVALUATION UNIT ♦ CHIEF: ARMIK MKRTCHYAN
5050 COMMERCE DR, BALDWIN PARK, CA 91706 - Phone: (626) 430-5400
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: CHUBBY CATTLE			Inspection Date: 7/11/2025		Facility Status
Owner/Permittee: CHUBBY CATTLE LITTLE TOKYO LLC			Re-inspection Date: N/A		
Program Identifier: CHUBBY CATTLE			Time In: 10:30 AM	Time Out: 02:30 PM	Score: 76
Facility Address: 356 E 2ND ST 356 City/State/Zip: LOS ANGELES, CA 90012			Service: ROUTINE INSPECTION		
FA: FA0332692 PR: PR0293274 PE: 1638			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					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					11	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	
	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	⊖

PIC/Owner Signature

CRISTIAN BREBU

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Help us serve you better by completing a short survey. Visit our website at <http://publichealth.lacounty.gov/eh/about/customer-service.htm>.



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CRITICAL VIOLATIONS

2	<p>Violation: # 01a. Demonstration of knowledge - 113947-113947.1</p> <p>Violation Text: All food employees shall have adequate knowledge of major food allergens, their assigned duties, and be able to demonstrate appropriate food safety principles. California Health & Safety Code § 113947</p> <p>Corrective Action: Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.</p> <p>Observed food employee unable to demonstrate proper sanitizer concentration verification in the sanitizer bucket in the main kitchen. Observed food operator unable to demonstrate proper cleaning and sanitizing process of the soft serve machine, Bunn beverage dispenser, and Crathco bubbler.</p> <p>Operator was instructed to provide written cleaning and sanitizing protocol for above equipment along with training acknowledgment for all food employees.</p>
2	<p>Violation: # 01b. 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. California Health & Safety Code §§ 113947.1, 113948</p> <p>Corrective Action: Ensure the food facility owner or an employee has a valid/current food safety protection certificate.</p> <p>Observed two food employees missing valid food handler cards.</p>
4	<p>Violation: # 05. Hands clean and properly washed; gloves used properly - 113952, 113953, 113961</p> <p>Violation Text: Employees are required to wash their hands before handling food, during food preparation when necessary, and after using toilet room or anytime when contamination may result. They are also required to use gloves for wrapping or packaging leftover food, and when they have cuts, wounds, fake nails, nail polish, and/or rashes. California Health & Safety Code §§ 113952, 113953, 113953.1, 113953.2, 113953.3, 113961, 113968, 113973, 113975</p> <p>Corrective Action: Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.</p> <p>Observed food employees not washing hands between glove changes while changing tasks.</p> <p>A training of proper glove change and handwashing protocol was provided to food operators. Operator was provided with in-service hand wash training materials and acknowledgment forms, which will be reviewed at the follow-up.</p>
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: Discontinue blocking access to the handwashing sink at all times.</p> <p>Observed the access to a hand wash sink in the food preparation area blocked by a stored plastic water carafe.</p>

PIC/Owner Signature

CRISTIAN BREBU

EHS Signature



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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 cooked beef and rice dish in the hot holding unit at internal temperature of 113F with an unknown hot holding time. Operator voluntarily disposed approximately 3 pounds of cooked rice and beef dish. Observed cooked sushi rice in the rice pot at the front sushi bar at internal temperature of 93.5F since last night per operator. Operator voluntarily disposed approximately 4 lbs of cooked rice.	
	4 Violation: # 14. Food contact surfaces: clean and sanitized - 113984(e), 114097, 114099 Violation Text: All food contact surfaces of utensils and equipment shall be clean and sanitized. California Health & Safety Code §§ 113967, 113974, 113975, 113984, 114095, 114097, 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114121, 114125, 114141, 114185.1 Corrective Action: Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved; air dry. Observed multiple knives with old food debris encrusted on food contact surfaces stored at the front sushi bar and cold top refrigerator at the main kitchen. Observed three cutting boards stored directly on the floor in the main kitchen, the operator installed cutting boards at the food preparation line, failing to properly clean and sanitize cutting boards. A training on risk and potential cross-contamination was provided to the operator. The operator was instructed to clean and sanitize all affected food contact surfaces at once.	
2	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 flies from the facility by safe, legal, and effective means at once. Observed 2+ live flies in the food preparation area.	
	GOOD RETAIL PRACTICE VIOLATIONS	
1	Violation: # 36. Equipment, utensils and linens: storage and use - 114074, 114081, 114119 Violation Text: Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. Pressurized cylinders must be securely fastened to a rigid structure. California Health & Safety Code §§ 114074, 114081, 114083, 114119, 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5 Corrective Action: Store all equipment/utensils in proper manner to protect from contamination. Observed food tongs stored directly on top of lamb chops with handles touching the food in the under the counter refrigerator at the front line. Observed multiple clean knives stored between non food contact surfaces of top cold holding equipments at front sushi line and in the main kitchen. Observed a water plastic carafe stored in the hand wash sink in food preparation area. Observed clean food bowls stored directly on the floor in a plastic tray under the clean utensil shelving.	

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0	Violation: # 50. Impoundment of unsanitary equipment or food - 114393
	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
	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. Refer to violation #7

0	Violation: # 51. Permit Suspension - 114409, 114405
	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
	Corrective Action: Gross Contamination of Food Contact Surfaces - California Health and Safety Code Section 114115

3	Violation: # 52. Multiple Major Critical Violations / Increased Risk to Public Health -
	Violation Text: Multiple major critical risk violations observed.
	Corrective Action: If two (2) or more of the following major critical violations are marked, an additional three (3) points will be deducted: violation #2, #5, #7, #8, #9, #10, #11, #13, #14, #15, #20, #21a. Refer to violations #5,#7,#14.

MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Dumplings	Top cold holding	34.00	Fahrenheit	
2	Marinated chicken	Top cold holding	37.80	Fahrenheit	
3	Shrimp	Top cold holding	37.10	Fahrenheit	
4	Squid	Top cold holding	39.60	Fahrenheit	
5	Tempura	Top cold holding	40.80	Fahrenheit	
6	Raw beef	Walk-in cooler	40.10	Fahrenheit	
7	Wagyu	Walk-in cooler	40.20	Fahrenheit	

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OVERALL INSPECTION COMMENTS

The purpose of the visit is to conduct a complain investigation regarding an alleged foodborne illness: FBI #198 resulting from consuming raw meat and raw fish on 7/8/2025 and following additional foodborne illness FBI #176, #177, #178, #181, and #184, resulting from consuming sushi, wagyu tartare, raw fish sushi, sashimi, raw beef, wagyu knuckle, wagyu short ribs, wagyu brisket, wagyu steak, pork belly, steam rice, salmon hand roll, white button mushrooms, wagyu otoro, pineapple, seaweed salad, cheese corn, salmon carpaccio, ice cream, milk tea, and coke on 7/5/25 and 7/6/25..

The following was observed at the time of the investigation:

1. Employee Line List and Reservation List was provided at the time of investigation.
2. Hot water was available, measuring at 131°F at all critical sinks and 113°F at all handwashing sinks.
3. Paper towels and soap were available at handwashing sinks.
4. Employee and customer restrooms were cleaned and supplied with paper towels and soap.
5. Facility is equipped with quaternary ammonium sanitizer, used for wiping cloth buckets and warewashing sink with a concentration of 200ppm measured at the time of the investigation.
6. Facility has a mechanical warewashing machine that dispenses chlorine sanitizer with a concentration of 100ppm measured at the time of the investigation.
7. Facility is equipped with quaternary ammonium and chlorine test strips.
8. Employee was able to demonstrate the proper manual warewashing procedure for large utensils/equipment at the 3-compartment sink.
9. Some food handler cards were available and valid/current at the time of the investigation (see violation section).
10. CFPM certificate was available for Simon Lin with expiration date of 11/26/2029.
11. Handwashing policy and glove use policy were available at the time of the investigation.
12. Cleaning logs were available at the time of the investigation.
13. Food employees had clean, trimmed nails. No lesions, wounds, or cuts on hands were observed at the time of the investigation.
14. No sick employees were reported at the time of investigation.
15. Per manager, employees are to report symptoms of illness and stay home when sick.
16. At the time of the investigation, observed Plan Check approval dated 7/9/2025 for slushy machine, and soft serve machine.
17. Outbreak investigation notification was provided to the manager.

ADDITIONAL DIRECTIVES:

- Provide trainings quarterly to all food handlers regarding proper food handling, cooking temperatures, hand washing, glove use, and sanitation of food contact surfaces.
- Provide a written policy that requires food handlers to report to the person in charge if diagnosed with a reportable illness and if experiencing any symptom of gastrointestinal disease. Ensure employees are trained on the policy.
- Provide a temperature log for food items at the food facility, including when hot holding, cold holding, and when food is received.
- Ensure food employees are instructed on proper handwashing procedures and the use of single-use gloves.
- Food employees must report illnesses to Person In-Charge (PIC) if diagnosed with the following reportable illnesses: Typhoid Fever, Salmonellosis, Hepatitis A, Shigellosis, E. coli, Norovirus, and Amebiasis. Additionally, they should report to PIC if they have an open wound or cut on their hand or arm
- Restrict employees with symptoms of nausea, vomiting, and/or diarrhea and if they have an open wound or cut on their hand or arm from any food preparation or food handling.
- PIC must report to Public Health if employees are diagnosed with reportable illnesses and if two or more employees have symptoms of nausea, vomiting, and/or diarrhea within the same time period.
- Provide completed employee acknowledgment form after all employees receive trainings for the above directives.

Your Public Health Permit is hereby suspended, and you are directed to discontinue operation of this facility AT ONCE. You are charged with violations of the California Health and Safety Code, Section 114115, 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 hearing within 15 calendar days of the receipt of this notice shall be deemed a waiver of the right to a hearing.

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 – Outbreak Investigation and Evaluation Unit

Location: 5050 Commerce Dr

Baldwin Park, CA 91706

Phone: 626-430-5400

Date: Tuesday, July 15th, 2025

Time: 10:00AM

If you are unable to attend, please contact the office at (626) 430-5400 to reschedule the Compliance Review. Please bring valid, government issued photo identification. You may be represented by legal counsel.

PIC/Owner Signature

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EHS Signature



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Letter grade "A" was removed and "Closure Notice" was posted at the facility entrance.

Person-In-Charge Available:
Simen Huang Lin

Provided following educational information:

Illness reporting, handwashing/glove use, "can restaurant managers talk with sick employees", risk factors contributing to foodborne illness, temperature log, TPHC, sample sick policy.

Report issued via email to the email address provided.

For questions or concerns pertaining to this report, please contact:
Outbreak Investigation and Evaluation Unit
5050 Commerce Dr,
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(626) 430-5400

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

CRISTIAN BREBU

EHS Signature