



COUNTY OF LOS ANGELES

# Public Health

**JONATHAN E. FIELDING, M.D., M.P.H.**  
Director and Health Officer

**JOHN F. SCHUNHOFF, Ph.D.**  
Acting Chief Deputy

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February 1, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.  
Director and Health Officer

SUBJECT: **7<sup>th</sup> STREET PRODUCE MARKET**

Investigative reporter Joel Grover (KNBC Channel 4) has been working on an undercover report concerning wholesale produce markets in downtown Los Angeles, specifically focusing on the 7<sup>th</sup> Street Produce Market. The investigative report is scheduled to air tonight, February 1, 2007, at 11:00 p.m.

The report is expected to include undercover graphic images depicting poor food handling practices and inappropriate behavior by an operator of the wholesale food market. It is also expected to include undercover footage suggesting lax enforcement by Environmental Health staff assigned to this market. Terrance Powell, Acting Director of Environmental Health, was interviewed on camera for the report and was shown some of this footage for his reaction.

The older downtown produce markets, and particularly the market that is the subject of the KNBC report have a history of poor food handling practices and facility maintenance. The 7<sup>th</sup> St. Produce Market has many inherent site problems, such as poor design for easy loading of vehicles, the absence of loading docks, and minimal shared bathroom facilities. Although these problems complicate the inspection and enforcement processes, we believe that Environmental Health inspectors assigned to these markets until recent changes in personnel did not provide effective enforcement.

In November 2006, Environmental Health received a request from KNBC for records relating to the inspections of several of the downtown produce markets. Review of records by senior Environmental Health staff suggested problems with enforcement. Environmental Health staff conducted a site evaluation of the 7<sup>th</sup> Street Market on November 21, 2006. The findings and the corresponding actions as a result of our assessment of the facilities located at 746 S. Central Ave., Los Angeles (commonly referred to as the 7<sup>th</sup> Street Produce Market) are described below.

## **Facility Site Evaluation**

The evaluation revealed numerous health code violations including: 1) accumulation of trash and debris, 2) liquid containing produce waste; 3) a significant portion of Building A-3 damaged by fire several months ago and left without repair; 4) refrigeration units in various stages of disrepair; 5) tenant space and storage capacity exceeded; 6) insufficient number of, and overflowing trash receptacles; 7) inadequate security to control vehicle and customer entry; 8) broken and boarded windows on the second floor of the building located above the food storage areas presenting potential for overhead contamination; 9) numerous pigeons; and 10) inadequate rodent proofing. Overall, the age and design of the facility and the level of overall maintenance is not an environment supporting safe produce handling.

The State Health and Safety code contains different requirements for wholesale facilities than for retail, and does not include facility grading. It allows a few local jurisdictions, including Los Angeles County, to license and inspect wholesale facilities. The criteria for inspections are different from restaurants and individual vendors are licensed, not the facility as a whole.

The conditions observed create an environment accessible conducive to pilfering by illegal retailers, illegal wholesalers and transients, attempting to re-use food otherwise deemed unfit for human consumption.

Based on the evaluation, all wholesale food establishments in the facility were inspected individually. This effort began on November 27, 2006 and continues through the present. Sixty-nine sites, representing all food businesses within the complex, were inspected resulting in 40 office hearings and 22 closures as follows:

- 6 for rodent infestations
- 16 for no public health license

Subsequent compliance inspections resulted in 42 closures as follows:

- 2 for rodents
- 7 for rodents and no hot water
- 31 for no hot water
- 1 for no hot water and no public health license
- 1 for no trash receptacle

One of the problems of the market is the high rate of turn-over of vendors, as evidenced by the fact that 25% of the individual vendors did not have the required public health license.

Each Supervisor  
February 1, 2007  
Page 3

In addition to the individual closure notices described above, the 7<sup>th</sup> Street Produce Market complex management was also issued a Notice of Violation and was required to attend an office hearing regarding 1) the lack of hot water, 2) discarded produce and waste on the ground in and around the market, 3) rodent harborage and proofing, 4) produce storage and handling, and 5) cleaning and maintenance.

At our request, the 7<sup>th</sup> Street Produce Market complex management hosted a meeting attended by their individual vendors/operators on Thursday, January 25, 2007. Mr. Powell and I attended. Environmental Health presented the inspection findings and information about the enforcement actions. We strongly stated our determination to protect the health of the public and achieve continued and sustained compliance in the market.

We are working with the Los Angeles City Attorney to prepare a criminal complaint against the complex management and the non-compliant wholesale food establishment operators.

Additional actions we have completed or are implementing include:

- Daily onsite presence of Environmental Health inspectors
- Referral of structural concerns, including the wastewater system to the Los Angeles City Building and Safety Department
- Evaluation of the entire complex by the Vector management unit of Environmental health
- Exploration of other enforcement options with County Counsel
- Supplemental inspection of other wholesale produce complexes to determine the level of facility sanitation and food safety practices.

The inspector previously assigned to the market has been reassigned and we are reviewing the performance of the inspector and supervisor.

KNBC has requested, and we have provided records, of the inspections and closures described above, which occurred subsequent to their initial request for records.

If you have any questions, please let me know.

JEF:dc

c: Chief Administrative Officer  
County Counsel  
Executive Officer, Board of Supervisors



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Fifth District

February 21, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H. *Jonathan E. Fielding*  
Director and Health Officer

SUBJECT: **7<sup>th</sup> STREET PRODUCE MARKET**

On February 6, 2007, the Board approved two motions concerning the KNBC-TV report depicting unsafe food storage practices, lax enforcement practices and inappropriate behavior of wholesale food market operators at the 7<sup>th</sup> Street Wholesale Produce Market.

Supervisor Burke's motion instructed me to 1) report back within 15 days with a specific plan to address public health problems at the wholesale produce markets, specifically the 7<sup>th</sup> Street Wholesale Produce Market, including review of such options as more frequent inspections, revised inspection criteria, and increased sanctions for violations, and 2) conduct an investigation of staff failures in the inspection of the market.

The motion by Supervisors Antonovich and Yaroslavsky, instructed me to report back within 15 days on 1) recommendations for increasing the number of produce vendor inspections to be required on an annual basis, 2) any appropriate changes in either State or County regulations and/or codes related to licensing, inspection and enforcement of wholesale produce facilities, 3) improving coordination between cities and the County in permitting and inspecting the condition and operation of wholesale produce facilities, 4) a review of the violations that have been rendered or given to other distribution centers within Los Angeles County to see if there's a pattern, or if the 7<sup>th</sup> Street Market is an exception, 5) a timeline of actions taken by the on-site inspectors responsible for carrying out the health rules and regulations in these distribution centers, and 6) whether County Counsel can assist in determining, in coordination with the City of Los Angeles, if any legal actions need to be taken in relation to the 7<sup>th</sup> Street Market violations.

This is the report with information on actions Public Health has taken and recommendations which will improve protection of the public.

## **ACTIONS TAKEN**

We have taken the following actions concerning the 7<sup>th</sup> Street Produce Market and other wholesale facilities.

- On February 16, 2006, Environmental Health staff and I held a meeting at my request with the owners and managers of the 7<sup>th</sup> Street Market complex and gave them a letter (attached) which summarized each violation, which ones that were abated, which were still outstanding, and other recommendations for operation of the market.
- In the 7<sup>th</sup> Street Wholesale Market, since November 29, 2006, we have taken the following specific actions: 1) inspected all wholesale food markets within the complex which resulted in 51 hearings, 63 closures, 3 permit revocations and 2 markets that voluntarily went out of business; 2) completed a survey to determine the extent of vermin infestation within the complex that resulted in citations issued to the complex operators; 3) issued citations to all customers and/or vendors observed dumping trash or cast-off produce on the ground, and 4) held two meetings attended by the wholesale food market operators clarifying code requirements and necessary compliance actions. We have conducted a total of 228 routine, compliance, or complaint inspections.
- Since February 2, we have had inspectors at the market on a daily basis, during which time the following violations were found: improper food storage, overflowing garbage receptacles, accumulated cast-off, bird feces, bird and rodent carcasses in the vacant interior spaces, and rodent infestations and/or lack of rodent proofing in vacant interior spaces/exterior premises. Overall, the condition of the market has improved in the following ways: 1) no produce dumped on the ground, 2) no food products stored near garbage or trash receptacles, 3) common restrooms consistently supplied with hot water, soap and towels, 4) little or no rodent activity observed in the food storage spaces and 5) all tenants have trash pick-up service.
- In order to determine if similar conditions exist at the other facilities inspected by the same inspector, we have inspected the following wholesale produce complexes and markets: 1) Eighth Street Produce Market (containing 37 wholesale markets), 2) Overland Terminal (containing 17 wholesale markets), and 3) Casablanca Produce Market (containing 4 wholesale markets). Additionally, 6 out of 62 stand alone (non complex) wholesale markets were inspected. The 64 inspections resulted in 33 closures and 43 hearings. A total of 131 out of 282 wholesale food market sites have been inspected to date. Although the conditions at these markets were not as bad as the conditions at the 7<sup>th</sup> Street Market, we did find the following violations: rodent infestation, lack of hot water, floor, walls and/or ceilings in disrepair/unclean, inadequate rodent proofing and lack of public health license.
- In addition, we filed 25 Reports of Investigation in support of criminal complaints, including one against the owner/operator of the 7<sup>th</sup> Street Wholesale Market Complex, with the Los Angeles City Attorney's office. An additional seven reports will be filed by March 9, 2007. City Attorney staff expect the health cases to be joined with cases filed on behalf of the Los Angeles City Department of Building and Safety.

## **RECOMMENDATIONS ON CHANGES IN STATE OR COUNTY REGULATIONS**

Department staff met with County Counsel and reviewed the State statutory authority for wholesale food inspections and the County code in this area in an effort to identify additional opportunities for the County to assure safe food handling practices at wholesale markets. Based on that review, Counsel believes that State statute does not preclude the County from imposing further requirements on owners of the facilities/complexes housing wholesale food markets.

Thus, Department staff and Counsel are drafting a proposed ordinance which will require that the owners of any wholesale produce facility to obtain a Public Health license (in addition to the licenses issued to each individual vendor). An annual license fee will be proposed which will cover the cost of regular inspections of the operators of the overall facility/complex. The inspections will cover common areas such as trash storage, janitorial and restroom facilities under the control of wholesale produce complex operators. The proposed code amendment will specify the responsibilities and operating standards for wholesale food facilities. In addition, we will propose revisions of existing provisions to further clarify and require greater standards of food protection, storage and handling for wholesale food establishments including wholesale produce markets.

In addition to the existing ability to cite the facility owner for general public health violations, requiring a license of the facility owner will give us additional ability to cite and impose fines on the facility operator for failure to comply with specific standards of operation for these facilities. Most provisions in the County code are classified as misdemeanors, carrying a maximum penalty of \$1,000.00 fine or six months in jail.

We expect to complete this ordinance in time to file it for the Board's consideration at the March 27, 2007, meeting of the Board.

## **RECOMMENDATIONS FOR IMPROVING COORDINATION BETWEEN CITIES AND THE COUNTY**

All of the wholesale produce market vendor facilities which are licensed are within the City of Los Angeles. I spoke with both the Los Angeles City, Director of Building and Safety, and the Chief Deputy City Attorney. Both pledged their cooperation in this endeavor.

At the staff level, we determined that a system of referrals exists but we do not have a system to follow up to determine if appropriate action has been taken. Department staff will be contacting various city agencies (e.g. Licensing, Building and Safety and Fire Departments, etc.) to improve the protocols for the exchange and feedback on information referred between agencies.

## **PLAN TO ADDRESS PUBLIC HEALTH PROBLEMS**

Our review of the records and inspection practices related to wholesale produce market inspections revealed deficiencies in the consistent application of program standards and supervisor oversight. The vast majority of the wholesale food market inspection inventory was assigned to a single inspector, supervised by the district retail food facility inspection program. Of the 282 total sites, 275 of them were assigned to this inspector. [Since the average number of retail sites assigned to an inspector is about 300, the total number assigned to this inspector was not excessive.] Unannounced inspections were conducted on a frequency of one initial routine inspection per year with follow-up inspections performed as necessary.

In response to these findings we are taking the following actions:

- 1 Effective February 13, 2007, the entire wholesale market inventory was reassigned from the retail food inspection program to the Food and Milk Program, which routinely inspects wholesale food processors. All wholesale inspections will now occur from a single specialized unit.
- 2 The wholesale market inventory will be divided between at least two inspectors. Inspectors assigned to routine wholesale food establishment inspections will be subject to the same frequency of quality assurance reviews as the retail inspectors and rotated every two years.
- 3 After we have completed our current intensive inspection process, the frequency of routine wholesale produce market vendor inspections will be increased from 1 per year to a minimum of 2 per year. Those vendor facilities found to have repetitive high risk violations or have a permit suspension will be assigned to a higher risk group and receive an additional annual inspection. With re-inspections and additional risk-based inspections, the average number of total inspections will be substantially above 2 per year.
- 4 Inspection of wholesale food markets will include periodic inspections during early mornings (starting at 2:00 a.m.) to ensure that safe food storage and handling practices are being followed when wholesalers are starting business as well as in full operation.
- 5 If the Board approves the proposed ordinance changes which will require the owners of the overall facilities to obtain a license, we will provide routine inspections of these facilities as a whole an average of 2 times per year with frequency predicated on risk based on the results of past performance and the physical configuration of the facility. In addition, each time that an inspector enters the complex to inspect a specific vendor, he/she will note any problems associated with the common areas and issue notices of violation to the owner/operator of the facility, as needed.
- 6 An advisory, listing requisite produce safety precautions and informing retailers that they must purchase produce from approved sources, will be posted on the Department's website and hand delivered to retail food establishments during the routine inspections.
- 7 Environmental Health inspectors will continue to issue citations to patrons and operators at wholesale markets who are observed dumping produce waste and/or trash on the ground.

#### **INVESTIGATION OF STAFF FAILURES**

I have directed the Inspection and Audit Division of Public Health to investigate and report back to me its findings regarding the failures at the 7<sup>th</sup> Street Wholesale Market associated with inspections conducted by Public Health staff. This investigation will produce a timeline of actions taken by on-site inspectors responsible for these inspections. The investigation is underway and is expected to be completed within 60 days.

I will provide you with an update on our progress at the time we file the proposed ordinance for your approval. In the meantime, if you have any questions, please let me know.

JEF:tp  
PH:702:002

Attachment

c: Chief Administrative Officer  
County Counsel  
Executive Officer, Board of Supervisors



**JONATHAN E. FIELDING, M.D., M.P.H.**  
Director and Health Officer

**JOHN F. SCHUNHOFF, Ph.D.**  
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February 16, 2007

John Maddux, President  
Meruelo Maddux Properties, Inc.

John Durham, Facilities Manager  
Alameda Produce Market, Inc.  
746 South Central Avenue  
Los Angeles, California 90021

Dear Sirs:

This letter is intended to provide you with a summary of health code violations my staff discussed with your representatives at two recent meetings, as well as to direct your attention to several outstanding violations that require immediate corrective action.

As you are aware, many of your wholesale food market tenants were issued Official Food Inspection reports for health and safety violations and many others were shut down for these violations and/or for operating without a public health license. In addition to the problems which the individual tenants were cited for, the inspections revealed a number of health code violations associated with the complex and its operation. These violations required the following remedial actions by your organization:

1. Elimination of rodent infestation.
2. Eliminate gaps beneath facility doors to prevent vermin entry.
3. Remove accumulated trash and debris.
4. Repair/replace all broken/missing windows at second floor above all food storage areas so as to eliminate the potential for overhead contamination.
5. Repair all damaged exterior walls.
6. Implement aggressive rodent abatement program eliminating rodent boroughs and other harborage areas.
7. Remove all discarded produce, waste materials, trash, garbage and cast-off items from the ground surface and around the market property.
8. Clean and sanitize the attic areas above the individual storage lockers so as to be free of birds, bird droppings, dead birds, rodent droppings, rodents, insects, garbage and feces.
9. Replace or board up all missing/broken windows at the attic areas in approved manner.
10. Properly rodent proof all areas of the building complex including the roll down doors, cracks and holes in the walls where rodents might enter.

11. Discontinue allowing customers/tenants to cull fruit and vegetables on the premises and leaving the remnants on the ground.
12. Provide hot water to all hand wash sinks at all times.
13. Provide the adequate cleaning of the ground surface nightly to prevent accumulation of food product residue as being an "attractive nuisance" for insects and rodents.
14. Properly clean and maintain ground surface area due to stagnant water under the canopies, and also large amount of produce, cardboard boxes & paper.
15. Replace missing faucet fixtures to hand wash sinks in the restrooms.
16. Repair damaged walls, ceiling, floor, floor in restrooms. Observed peeling paint on the walls in the restrooms, and damaged/missing broken base coving in the restrooms.
17. Provide single use soap dispensers, and single use soap to restrooms.
18. Discontinue allowing unlicensed operators at tenant spaces.
19. Repair leaking water line at parking canopy.
20. Repair inoperable toilets.

These violations were detailed in Notices of Violation dated 12/14/06, 1/24/07, 1/25/07, and 1/26/07 and were provided to your representatives. To date, items 1-6, 8-10, 13-14, and 18 have not been corrected and require immediate abatement. Note in the event any outstanding violations are not corrected immediately, the department shall take any necessary legal actions against the 7<sup>th</sup> Street Market and its owners /operators in order to ensure that public health and safety are not compromised.

The following additional violations are also brought to your attention and listed on a Notice of Violation dated 2/15/07:

1. Maintain the installed clarifier so as to be fully operable and rodent proof.
2. Provide overhead protection for all food in staging area.
3. Provide additional suitably located restroom facilities in compliance with local and state health codes.
4. Provide adequate lighting throughout all loading and staging areas.
5. Provide daily removal of trash, debris and/or garbage.
6. Provide trash/garbage receptacles with covers.

Items 1-4 have a compliance date of March 1, 2007. Item 5 requires immediate compliance.

The following recommendations have been made by department staff to your representatives and tenants as important to achieve sustained sanitary conditions and best operating practices:

- Establish an appropriate and defined staging area for loading and receiving food products.
- Renovate/Repair parking lot/proposed staging area to:
  - 1) Eliminate potholes, cracking, etc. that are conducive to the pooling of liquid waste.
  - 2) Provide appropriate surface grading to ensure that liquid waste drains into trench drains and clarifier.
- Establish specified 'time-limited' areas for the loading and unloading of food product.
- Contract a single pest control operator for entire facility, including tenant spaces, to facilitate a coordinated effort utilizing integrated pest management practices.
- Establish a designated refuse receptacle storage area, physically segregated from loading and staging operations.
- Provide adequate and effective security to control vehicle and customer entry, parking.

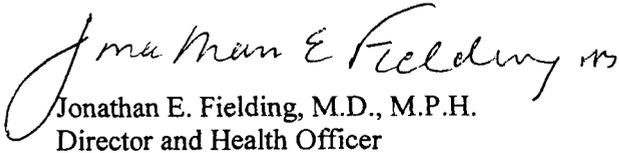
Messrs. John Maddux and John Durham  
February 16, 2007  
Page 3

Consistent with discussions at both meetings, we will continue our enhanced frequency of inspections until full compliance is achieved.

If you should have any questions or require additional information, please contact Terrance Powell, Acting Director, Environmental Health at (626) 430-5100.

I look forward to your cooperation and responsiveness to assure safe food practices.

Very truly yours,

  
Jonathan E. Fielding, M.D., M.P.H.  
Director and Health Officer

c: Board of Supervisors  
Los Angeles City Department of Building and Safety  
Los Angeles City Attorney



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Fifth District

April 27, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H. *J. E. Fielding*  
Director and Health Officer

SUBJECT: **7<sup>th</sup> STREET PRODUCE MARKET UPDATE**

On February 6, 2007, the Board approved two motions concerning the KNBC-TV report depicting unsafe food storage practices, lax enforcement practices, and inappropriate behavior of wholesale food market operators at the 7<sup>th</sup> Street Wholesale Produce Market.

Supervisor Burke's motion instructed me to 1) report back within 15 days with a specific plan to address public health problems at the wholesale produce markets, specifically the 7<sup>th</sup> Street Wholesale Produce Market, including review of such options as more frequent inspections, revised inspection criteria, and increased sanctions for violations, and 2) conduct an investigation of staff failures in the inspection of the market.

A motion by Supervisors Antonovich and Yaroslavsky, instructed me to report back within 15 days on 1) recommendations for increasing the number of produce vendor inspections to be required on an annual basis, 2) any appropriate changes in either State or County regulations and/or codes related to licensing, inspection and enforcement of wholesale produce facilities, 3) improving coordination between cities and the County in permitting and inspecting the condition and operation of wholesale produce facilities, 4) a review of the violations that have been rendered or given to other distribution centers within Los Angeles County to see if there is a pattern across markets or if the 7<sup>th</sup> Street Market is an exception, 5) a timeline of actions taken by the on-site inspectors responsible for carrying out the health rules and regulations and 6) whether County Counsel can assist in determining, in coordination with the City of Los Angeles, any legal actions that may need to be taken in relation to the 7<sup>th</sup> Street Market violations.

On February 21 and March 23, 2007, I provided you with detailed status reports. This is a follow-up report with particular attention to actions Public Health has taken since the last report and activities which are ongoing.

### **ADDITIONAL ACTIONS IMPLEMENTED**

On April 3, 2007, Environmental Health staff held a follow-up meeting with the owners and managers of the 7<sup>th</sup> Street Market complex. The status of action items discussed at these meetings is:

1. The complex management submitted plans to install two additional restroom and janitorial facilities on 3/9/07. The plans were returned for correction on 4/2/07 and are pending resubmission.
2. The complex management is transitioning to amended leases for all tenants. Tenants will be required to participate in centralized onsite refuse collection program that includes provision of marked, lockable garbage dumpsters and a program to collect recycled cardboard in a sanitary manner. Tenants will also be required to participate in centralized pest control efforts that include right-of-entry for complex pest control contractor to inspect and treat individual spaces as well as integrate control measures for the common spaces and activities of the complex as a whole. Progress in this area has been relatively slow, because individual tenant contracts for these services must be closed or transferred to another site.
3. A proposal to install additional exterior lighting is pending submission to the City Building and Safety and repair of existing fixtures at the carport canopy is underway.
4. The complex owners are in discussions with the City of Los Angeles regarding a proposal to install a canopy at the loading/staging area of the east building within the complex.
5. Complex management is implementing recommendations regarding the elimination of several rodent harborage and repair of damaged exterior building complex walls,
6. The cleaning of the entire second floor of all buildings in the complex, including the removal of accumulated debris, rodent and bird droppings, and bird and rodent carcasses, has been completed.

Inspectors continue to visit the 7<sup>th</sup> Street Market complex no less than weekly. The condition of the market has remained stable in that: 1) no produce is dumped on the ground, 2) no food products are stored near garbage or trash receptacles, 3) common restrooms are consistently supplied with hot water, soap and towels, 4) no rodent activity has been observed in the food storage spaces, and 5) all tenants have trash pick-up service. However, the following violations remain: improper food storage, the lack of rodent proofing in vacant interior spaces/exterior premises. We are continuing to follow up on these findings until they are resolved.

In order to determine if similar conditions to those which we found at the 7<sup>th</sup> St. Produce Market Complex exist at the other facilities, we have inspected the nine (9) other wholesale produce complexes within the County and 12 of 62 stand-alone wholesale markets. Since the last report, staff completed another 353 inspections. Since we began this effort at the other markets, we have conducted 455 inspections including 154 routine inspections resulted in 48 closures and 81 hearings. A total of 238 out of 282 active wholesale food market licensees have been inspected to date.

The conditions at these markets were consistent with, but not as severe as, those violations found at the 7<sup>th</sup> Street Market. We found the following violations: 1) rodent infestation, 2) floor, walls and/or ceilings in disrepair/unclean, 3) inadequate rodent proofing, and 4) the lack of a public health license to operate. In at least two complexes, significant renovation/remodeling will be required due to unapproved or dilapidated structures. Several of the complexes have been directed to install exterior canopies to protect food products during the staging process.

Each Supervisor  
April 27, 2007  
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Environmental Health staff is completing evaluation reports concerning each complex and scheduling meetings to discuss long-term compliance plans with the complex management and tenants in each of the affected sites.

#### **LEGAL ACTIONS**

We filed 32 Reports of Investigation in support of criminal complaints, including one against the owner/operator of the 7<sup>th</sup> Street Wholesale Market Complex, with the Los Angeles City Attorney's office. On March 12, 2007 the City Attorney filed criminal complaints from the Department of Public Health and Los Angeles City Department of Building and Safety. The first of these cases, against the owner/operator of the 7<sup>th</sup> Street Wholesale Market Complex, is scheduled for arraignment May 3, 2007. Eight more cases against individual wholesale market operators involving rodent infestations will be arraigned subsequently. The remaining 23 cases also against individual wholesale market operators will be scheduled for city attorney hearings.

#### **RECOMMENDATIONS ON CHANGES IN STATE OR COUNTY REGULATIONS**

Public Health staff and County Counsel are still fine-tuning a proposed ordinance which will require that the owners of any wholesale produce facility obtain a public health license (in addition to the licenses issued to each individual vendor). We expect to file it for the Board's consideration in May.

I will provide a further update on our progress by May 30, 2007. In the meantime, if you have any questions or need additional information, please let me know.

JEF:tp  
PH:702:002(3)

c: Chief Administrative Officer  
County Counsel  
Executive Officer, Board of Supervisors

Bc: Sharon Ryzak  
Christina Salseda