Student’s Name

Professor’ Name

Course Code

Date

**LA County restaurant grading ordinance**

The ordination inspection indicates that Canoe is exceptionally clean and it has kept most of the LA county restaurant grading ordination. The kitchen is spotlessly clean and it can pass the standard ordination inspection. However, there are few areas, which require to be relooked. First, the fridge and refrigerator is spotlessly clean and all items are sealed as required by LA County restaurant grading. But it is difficult to tell the kind of item inside the sealed containers. The LA or ordination grading system required that all sealed containers inside the fridge should be properly labeled.

Though the kitchen is kept clean and all the staffs in the kitchen have maintained their cleanliness, it is noticed that employees in kitchen failed to put on caps as required by the ordination grading. The temperature in the kitchen is highly regulated as required by the grading system but the thermometers being used do no function well. It makes it difficult to predict the right temperature and therefore, most food staffs stay outside the fridge for a longer period. This is against LA County ordination and grading system. And the fact that the hotel has not met some of the critical path, It is therefore, likely that the inspection would not go through. However, the usage of instruments in the kitchen is not observed as required by the standard set by the LA ordination grading system. At the kitchen I observed that chefs are using chopping board and other instruments without treatment as require. This would make it impossible for the hotel to pass the inspection stage.

In conclusion, a lot of improvement is required from the staffs to improve the grading of the hotel. It would be advisable to ensure that all the items are sealed and labeled when stored. The instrument should be treated before being used and temperature kept as required.