

Coalition for Justice in Hawaiian Gardens & Jerusalem

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Joel Stern
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Gila Svirsky
Uri Talil
Rabbi Arthur Waskow
Rabbi Zari Weiss
Steve Zeltzer

Hawaiian Gardens members not included because they fear retaliation

www.stopmoskowitz.org

P.O. Box 67903, Los Angeles, CA 90067
310-553-1146

April 12, 2004

Chairman Dean Shelton
Commissioner Michael Palmer
Commissioner J.K. Sasaki
Commissioner Arlo Smith
Gary Qualset, Deputy Director, Licensing and Compliance Division
Cara Podesto, Manager: Licensing Section
Peter Melnicoe, General Counsel
Gambling Control Commission
P.O. Box 526013
Sacramento, CA 95852

By Fax to 916-263-0499

Re: Hawaiian Gardens Casino – Proof that Irving Moskowitz’s representative falsely maligned opposition witnesses.

Dear Chairman Shelton and Commissioners Palmer, Sasaki and Smith:

I am writing to you on behalf of Ronald and Linda Silverman, who testified at your December 18th and January 9th hearings on the license application of the Hawaiian Gardens Casino.

The Silvermans operated the food concession at applicant Irving Moskowitz’s Hawaiian Gardens Bingo for 10 years, until Moskowitz abruptly fired them. In his January 9th rebuttal statement Moskowitz attorney Beryl Weiner said the Silvermans’ had been ousted because they “did not meet appropriate health standards.”

Mr. and Mrs. Silverman were so insulted and upset by that false statement that they requested and secured copies of the Department of

from the Coalition for Justice
in Hawaiian Gardens
and Jerusalem

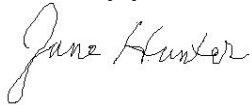
4/12/04

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Health Services Inspection Reports. We are enclosing copies of the September 2002 and July 2003 reports, which, as you can see, award the Silvermans an "A" rating.

Thank you very much for your consideration.

Sincerely yours,

A handwritten signature in cursive script that reads "Jane Hunter".

Jane Hunter
Coalition Co-director

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FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES + DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

See reverse side for the general requirements that correspond to each violation listed below.
 See attached pages for documentation as to the exact nature of the violation(s) observed at the time of inspection.
 No violations observed at the time of inspection. Complaint allegations not observed at time of inspection

FOOD TEMPERATURES	VERMIN	
1 Holding of PNF - immediate risk / multiple items or servings	9 Rodents - immediate risk	
2 Poached Shelled Eggs - w/ approved temperature	10 Cockroaches - immediate risk	
3 Cooking	11 Fleas - immediate risk	
4 Reheating	WATER / SANITIZING	
5 Cooling	12 Sanitizing - must use consumer staples	
FOOD		
6 Acidulated Food - immediate risk	13 No Hot Water - immediate risk / food preparation / hot water	
EMPLOYEE PRACTICES		
7 Disease Transmission - enteric / vector / fish	14 No Water	
8 Handwashing - employee do not wear hands / no supplies	15 Sewage Disposal System - immediate risk	
	16 Toilets - no operable toilets	
FOOD TEMPERATURES		
17 Holding of PNF - moderate risk / multiple items or servings	OPERATIONS	
18 Holding of PNF - single serving	19 Soap / Drying Device - dispensers empty	
19 Shell Eggs	20 PEST/Soil Mixtures / Chemicals - storage / use	
FOOD PREPARATION		
20 Grated Preparation	21 Employee Practices - tobacco / eating / other	
21 Thawing - improper method	UTENSILS / EQUIPMENT / SHELVING / CABINETS	
22 Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other	22 Improperly Cleaned / Not Maintained Clean	
	23 Sanitizing - missing utensils / food-contact surfaces	
FOOD		
23 Food Storage - improperly covered / labeled / elevated	PLUMBING / FIXTURES	
24 Ready-To-Eat Food - exposed to possible contamination from raw meat / poultry / fish / eggs	24 Backflow / Back Siphonage	
25 Food Not Protected from Consumer	25 Critical Sink / Fixture (handwashing / utensil washing / food prep) - missing / inoperable / inaccessible hand sink	
26 Unapproved Source	CONSUMER PROTECTION / TRUTH-IN-MENU	
27 Reused / Re-served	26 Labels - consumer foods	
	27 Misrepresentation - advertised food	
	28 Oyster Warning Sign	
	29 Disclosure Notification	
FOOD		
29 Spoiled Food / Spoilage	VERMIN	
30 Customer Self-Service Utensils	59 Rodents - no active population / rodent proofing	
41 Refrigerated Foods	60 Cockroaches - no risk / harborage areas	
42 Improper Inspection at Delivery / Transportation	61 Other Insects - low risk	
OPERATIONS		
43 Dispensers - damaged / non-functional / Supplies - unapproved type	62 Open Door / Air Curtain / Window	
44 Heat Treatments / Outer Barriers / Nets / Rings	PLUMBING / FIXTURES / EQUIPMENT DRAINAGE	
45 Checklist Tags / Records	63 Sink and Fixtures / Floor Sink / Floor Drain - leaking / not clean / damaged / unapproved	
46 Hazardous Materials / Chemicals - low risk	64 Drain Line / Supply Line - unapproved discharge / installation / materials / leaking / clogged	
47 Interior Premises - improper storage / linen / cloth / tools	65 No Hot Water - no immediate risk	
48 Spills Area	VENTILATION / LIGHTING	
49 Living / Sleeping Quarters	66 Hood - not clean / damaged / missing items	
50 Smoke / Bird / Fowl	67 Ventilation - equipment not under hood / withdrawal hood type	
UTENSILS / EQUIPMENT / SHELVING / CABINETS		
51 Condition - damaged	68 Ventilation - general	
52 Storage	69 Lighting / Light Shades	
53 Unapproved Type / Improper Use / Incorrect Installation	TOILETS / TOILET ROOMS / DRESSING ROOMS	
54 Wiping Rag - not clean / ineffective sanitizer / turbo / storage	70 Toilets / Toilet Rooms - dispenser / inadequate # - door not self-closing / not clean / dispensers / toilet issue	
55 Sanitize - improper concentration / temperature / method / time in	71 Dressing Room / Personal Items	
56 Thermometer - refrigeration / probe	REFUSE / PREMISES / JANITORIAL	
WALLS / CEILINGS / FLOORS		
57 Detestation / Unapproved Materials / Facility Not Fully Enclosed	72 Ventilation - supplies / equipment	
58 Not Maintained Clean	73 Refuse / Containers	
	74 Evaporator	

INSPECTOR: *Franky Del.*
 ADDRESS: *1127 E. Corona St., HG. 50716*
 OPERATOR: *Silvia K. Inc.*
 PHONE NUMBER: *1623*
 INSPECTOR: *Myron...*
 OPERATOR: *...*

ORIGINAL

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83/19/2884 89:07 5624889974

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Inspection Date: 7/17/03
 Compliance Date: 7/30/03
 Site: 86210
 Permit: 689222 CI 5857
 Status: 98
 Name: Fantasi Deli
 Address: 1101 Canon St, Hawaiian Gardens
 Owner: Dawn K. Mc...
 Phone: 562-488-9001
 License: 1183
 Inspector: Ronald K. Des...
 Remarks: 1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. 39. 40. 41. 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55. 56. 57. 58.

FILE COPY

FOOD OFFICIAL INSPECTION REPORT
 COUNTY OF LOS ANGELES + DEPARTMENT OF HEALTH SERVICES
 ENVIRONMENTAL HEALTH

See reverse side for the general requirements that correspond to each violation listed below.
 See attached pages for documentation as to the exact nature of the violation(s) observed at the time of inspection.
 No violations observed at the time of inspection. Complaint allegations not observed at time of inspection.

FOOD TEMPERATURES	VERMIN
1. Holding of PHF - immediate risk / multiple items or servings	8. Rodents - immediate risk
2. Pooled Shell(s) / Eggs - unapproved temperature	18. Cockroaches - immediate risk
3. Cooking	11. Flies - immediate risk
4. Packaging	WATER / SANITIZING
5. Cooling	12. Sanitizing - multi-use consumer vessels
FOOD	13. No Hot Water - immediate risk / food preparation establishment
6. Adulterated Food - immediate risk	14. No Water
EMPLOYEE PRACTICES	SEWAGE
7. Disease Transmission - carrier / lesion / rash	18. Sewage Disposal System - immediate risk
8. Handwashing - employee did not wash hands / no supplies	19. Toilets - no operable toilets
FOOD TEMPERATURES	OPERATIONS
17. Holding of PHF - moderate risk / multiple items or servings	28. Soap / Drying Device - dispenser empty
18. Holding of PHF - slight staining	29. Hazardous Materials / Chemicals - storage / use
19. Shell Eggs	30. Employee Practices - tobacco / eating / other
FOOD PREPARATION	UTENSILS / EQUIPMENT / SHELVING / CABINETS
20. Slicing Preparation	31. Improperly Cleaned / Not Maintained Clean
21. Thawing - improper method	32. Sanitizing - kitchen utensils / food-contact surfaces
22. Risk for Contamination - food prepared in unapproved area / food prepared or handled with bare hands / other	PLUMBING / FIXTURES
FOOD	33. Backflow / Back Siphonage
23. Food Storage - improperly covered / labeled / elevated	34. Critical Sink / Fixture (handwashing / vessel washing / food prep) - missing / inoperable / inaccessible / hard to use
24. Ready-To-Eat Food - exposed to possible contamination from raw meats / poultry / fish / eggs	CONSUMER PROTECTION / TRUTH-IN-MENU
25. Food Not Protected from Consumer	35. Labels - consumer foods
26. Unapproved Source	36. Misrepresentation - advertised food
27. Reused / Re-served	37. Oyster Warning Signs
	38. Disclosure Modification
FOOD	VERMIN
39. Pure Food / Spoilage	59. Rodents - no active population / rodent proofing
40. Customer Self-Service Utensils	60. Cockroaches - low risk / no large areas
41. National Foods	61. Other Insects - low risk
42. Improper Inspection at Delivery / Transportation	62. Open Door / Air Curtain / Window
OPERATIONS	PLUMBING / FIXTURES / EQUIPMENT DRAINAGE
43. Disinfectants - discard / non-functional / supplied - unapproved type	63. Sink and Fixtures / Floor Sink / Floor Drain - leaking / not clean / disrepair / unapproved
44. Hair Restraints / Outer Garments / Hats / Rings	64. Chem Line / Supply Line - unapproved discharge / installation / materials / leaking / clogged
45. Shellfish Tags / Records	65. No Hot Water - no immediate risk
46. Hazardous Materials / Chemicals - low risk	VENTILATION / LIGHTING
47. Interior Premises - improper storage / lines / pipes / leaks	66. Hood - not clean / disrepair / missing items
48. Spill Area	67. Ventilation - equipment not under hood / improper hood type
49. Living / Sleeping Quarters	68. Ventilation - general
50. Animal / Bird / Poo	69. Lighting / Light Shields
UTENSILS / EQUIPMENT / SHELVING / CABINETS	TOILETS / TOILET ROOMS / CHANGING ROOMS
51. Condition - disrepair	70. Toilets / Toilet Rooms - disrepair / inadequate # - door not self-closing / not clean / disrepair / toilet flush
52. Storage	71. Changing Room / Personal Items
53. Unapproved Type / Improper Use / Improper Installation	REFUSE / PREMISES / JANITORIAL
54. Wiping Rag - not clean / inadequate sanitizer / used / storage	72. Janitorial - supplies / equipment
55. Sanitizer - improper concentration / temperature / method / test kit	73. Refuse / Containers
56. Thermometer - refrigeration / probe	74. Exterior Premises
WALLS / CEILINGS / FLOORS	
57. Detachment / Unapproved Materials / Facility Not Fully Enclosed	
58. Not Maintained Clean	

Department of Health Services
 Environmental Health Services District
 12440 E. Imperial Highway
 East Lobby Room 519
 Norwalk, CA 90650
 (562) 443-4444