



IVIE RISK SOLUTIONS

— INSURANCE INSPECTIONS —

RISK CONTROL ASSESSMENT

Prepared by:
Ivie Risk Solutions

Prepared for:
Client's Name

Property Address:
Full Property Address

Date of Assessment:
MM/DD/YYYY





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Restaurant Survey



EXECUTIVE SUMMARY

General Information

Person Interviewed: Henry Garcia

Position and/ or Title: Restaurant Owner

Address: 5000 Avalon Ave, Los Angeles, CA

Date of Survey: 5/15/2026

Number of Years in Business: 15

Number of Years at the Location: 15

Insured's Interest: Tenant

Business Entity: Corporation

Business Type: Restaurant

Hours of Operation: Monday- Sunday
10:00am- 9:00pm

Number of Employees: 5

Alcohol Sales: Beer & Wine Only

Live Entertainment: None

Narrative

The insured operates as a restaurant DBA Zemin Restaurant Inc and occupies a tenant space within a multi-tenant commercial building. The business has operated for approximately 15 years and has been at the current location for 15 years. Operations consist of food preparation and dine-in restaurant service with interior seating available for approximately 28 patrons. The restaurant employs 5 individuals and operates 7 days per week from 10:00 a.m. to 9:00 p.m.

No delivery services are provided. There is no live entertainment, dance floor, or special events exposure associated with the operation. Alcohol sales are limited to beer and wine; no hard liquor is sold. At the time of the inspection, the operation appeared consistent with a small neighborhood restaurant exposure.

OVERALL RISK ASSESSMENT

Overall Risk Level	Moderate
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Number of Recommendations	10
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PROPERTY

Building Information

Year Built:	1940
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Number of Stories:	1
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List of Occupants:

Multi-tenant building consisting of one café and one restaurant.

Square Feet:	1000
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Basement:	N/A
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Parking Type:	Street parking
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Foundation Type:	Slab
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Construction Type:	Joisted Masonry (ISO 2)
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Roof

Age of roof:	15
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Roof updates:
According to the insured, the roof was completely replaced approximately 15 years ago, during their occupancy of the tenant space.

Roof covering:	Built-Up
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Roof Deck:	Wood Joists
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Roof Type:	Flat
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Condition of roof:	Good
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Any roof hazards or deficiencies observed:
According to the insured, the roof was completely replaced approximately 15 years ago, during their occupancy of the tenant space.

Building Condition:	Good
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Comments:

None

Building Systems

Electrical

Age of electrical: 56

Electrical updates:

According to the insured, the building's electrical wiring was rewired approximately 25 years ago, including the replacement of original wiring with copper conductors.

Type of electrical: Circuit breaker

Electrical Panel Manufacturer: Federal Pacific

Clearance maintained around electrical: Yes

Any electrical hazards or deficiencies observed:

Evidence of apparent arcing/burning was observed on the Federal Pacific panel cover plate.

Comments:

None

Heaters

Age of heater: 15

Heater updates:

According to the insured, the heater was completely replaced approximately 15 years ago, during their occupancy of the tenant space.

Type of heater: Forced Air

Any heater hazards or deficiencies observed:

No apparent deficiencies observed at time of inspection.

Comments:

None

Plumbing

Age of plumbing:	20
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Plumbing updates:

According to the insured, the plumbing pipes were completely replaced to copper pipes 20 years ago.

Type of plumbing:	Copper
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Any plumbing hazards or deficiencies observed:

No apparent deficiencies observed at time of inspection.

Comments:

None

Water heater/ Boiler

Water heater or boiler present:	Water heater
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Age of boiler:	NA
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Age of water heater:	15
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Boiler updates:

NA

Water heater updates:

Water heater was replaced 15 years ago.

Any water heater or boiler hazards or deficiencies observed:

Items were stored too close to the water heater, resulting in inadequate clearance around the unit.

Clearance maintained around water heater or boiler:

No

Comments:

None

Property Hazards & Housekeeping

High piled or excessive storage located near heat sources:

No

Dumpsters away from building with lids closed:

Yes

Trees touching building:

No

Exterior areas maintained free of combustible debris accumulation:

Yes

PROTECTION

Cooking equipment used:

Range

Deep fat fryer

Oven

Primary energy source:

Natural Gas

Suppression systems

Automatic kitchen fire suppression system installed over all grease-producing equipment:	Yes
How frequently is the automatic extinguishing system inspected and serviced:	Not serviced
Automatic extinguishing system manual pull station: Present, mounted, and connected:	No
Manual pull station clearly visible and immediately accessible:	No
Suppression nozzles: Protective caps installed:	No
Suppression nozzles: Clean and unobstructed:	Yes
Fusible links in cooking hood: Visible and free of grease buildup:	Yes
Fusible Links: No ties, tape, or obstructions present:	Yes
Hood, filters & exhaust system	
Metal hood installed over all grease-producing appliances:	Yes
Type of filter installed:	Grease baffle
Filter type appropriate for grease-producing cooking:	Yes
Filters properly installed and seated:	Yes

Filters clean at time of inspection:	Yes
Filter cleaning frequency:	Weekly
Kitchen exhaust hood professionally cleaned in accordance with NFPA 96:	No
Kitchen exhaust duct / flue and exhaust fan professionally cleaned in accordance with NFPA 96:	No
Current service sticker or documentation on visible:	No
Fryers & open-flame controls	
Fryers separated from open-flame equipment by at least 16 inches or a metal barrier:	No
Automatic high-temperature shut-off devices present on fryers:	Yes
Fryer baskets and utensils stored to prevent grease dripping into hot oil:	Yes
Fire extinguishers	
Class K fire extinguisher present in kitchen:	Yes
ABC fire extinguishers present in non-kitchen areas:	Yes
Extinguishers mounted and accessible:	No

Extinguisher inspection tag current (within 12 months):	No
Fire alarm system	
Fire alarm serviced annually:	N/A
Fire sprinkler system	
Fire sprinkler system serviced annually:	N/A
Fire station	
Distance from fire station:	1.2 miles away
Name of fire station: LAFD Fire Station No. 9	
Paid or volunteer:	Paid
Fire hydrant	
Distance from fire hydrant:	50 ft
Burglar alarm system	
Name of monitor company:	None present
Storage controls	
Adequate clearance maintained below sprinkler heads (where present):	N/A
High-piled or excessive storage located near heat sources:	No
LIABILITY	
Interior areas	

Indoor table seating provided:	Yes
Approximate seating capacity:	28
Seats, chairs, and bar stools secure and in good condition:	Yes
Interior housekeeping satisfactory:	Yes
Interior walking surfaces in good condition:	Yes
Employees required or expected to wear slip-resistant footwear while working:	Yes
Non-slip mats used where floors may become wet or greasy in kitchen:	Yes
Booths raised from floor level:	N/A
Handrails present where required:	N/A
ADA bars installed in restrooms:	Yes
Exit sign and lighting	
Exit sign present:	Yes
Emergency lighting present:	Yes
Exit signs and lighting in good condition:	Yes
Egress	

Exit doors unobstructed?	No
Are aisles and walkways maintained with adequate clearance?	Yes
Compressed Gas Storage	
CO ₂ (carbon dioxide) cylinders on site:	Yes
Are all cylinders stored upright and properly secured to prevent accidental overturning:	Yes
Empty cylinders marked and capped:	Yes
Outdoor seating or patio	
Number of seats:	N/A
Outdoor furniture stable and in good condition:	N/A
Umbrellas properly secured and weighted:	N/A
Housekeeping, grease & water control	
Housekeeping adequate throughout kitchen, service, and storage areas:	Yes
Cooking oil stored in approved containers:	Yes
Used cooking oil disposed of properly (vendor pickup or approved method):	Yes
Evidence of active or ongoing water leaks:	No
Vendors	

Security, valet, third-party services used:	No
Certificate of Insurance on file:	N/A
Restaurant named as Additional Insured:	N/A
Refrigeration & food storage	
Refrigeration or compressors serviced and maintained:	Yes
Freezer temperature $\leq 0^{\circ}\text{F}$:	Yes
Cooler temperature $\leq 40^{\circ}\text{F}$:	Yes
Storage areas organized and free of clutter:	Yes
Pest control	
Name of pest control company:	Lloyd Pest Control
Frequency of pest control service:	Monthly
Parking & Exterior areas	
Parking areas paved and in good condition:	N/A
Adequate exterior lighting provided:	Yes
Exterior areas, walkways, and parking areas maintained free of trip hazards and excessive debris:	Yes
Additional Hazards	

Comments:

No

EXPOSURES

Surroundings exposures

Distance of Front Exposure: 95 ft

Construction of Front Exposure: Frame (ISO 1)

Front Exposure Usage: Commercial

Distance of Rear Exposure: 15 ft

Construction of Rear Exposure: Frame (ISO 1)

Rear Exposure Usage: Commercial

Distance of Left Exposure: 0 ft (Adjoining)

Construction of Left Exposure: Joisted Masonry (ISO 2)

Left Exposure Usage: Commercial

Distance of Right Exposure: 50 ft

Construction of Right Exposure: Joisted Masonry (ISO 2)

Right Exposure Usage: Commercial

External exposures

Type of neighborhood: Commercial

Neighborhood trend:	Stable
Transient exposure:	No
Graffiti/Vandalism:	No
Police Patrol	Seldom

Brush or wild grass nearby:

No brush or wild grass exposure.

PAST LOSSES

Past Losses Within the Last 5 Years:	No
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Type of losses:

NA

Corrective measures:	NA
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RECOMMENDATIONS

CRITICAL RECOMMENDATIONS

Hood Cleaning Overdue / Expired

Kitchen hood and exhaust cleaning is overdue, with visible grease buildup and expired service documentation observed. Accumulated grease significantly increases the risk of a kitchen fire spreading into the exhaust duct and roof structure. Schedule immediate professional cleaning and maintain ongoing service in accordance with NFPA 96.

Class K Fire Extinguisher Expired

Class K fire extinguisher inspection and service requirements are expired. An unmaintained extinguisher may fail during a grease fire, increasing the risk of uncontrolled fire spread. Replace or service the extinguisher immediately and maintain inspections in accordance with NFPA standards.

No Baffle Plate Between Open Flame and Fryer

No metal baffle plate or required separation was observed between open-flame cooking equipment and the fryer. This condition increases the risk of flash fire and grease fire ignition. Install a listed metal baffle plate or maintain required separation distances immediately.

Automatic Extinguishing System Deficiency

Automatic extinguishing system was observed in damaged condition. Missing pull type station, without a current service tag, and partially obstructed by storage. System impairment may delay or prevent fire suppression during a kitchen fire. Have the system inspected and serviced immediately by a qualified contractor and maintain clear access at all times.

Federal Pacific Electrical Subpanels Present

Federal Pacific / Stab-Lok electrical panels were observed onsite. These panels are associated with failure-to-trip hazards and increased electrical fire risk. Have all Federal Pacific panels evaluated and replaced immediately by a licensed electrician.

Evidence of Electrical Arcing at Panel

Evidence of electrical arcing was observed at the electrical panel. Arcing conditions significantly increase the risk of electrical fire and system failure. Have the panel inspected and repaired immediately by a licensed electrician.

MODERATE RECOMMENDATIONS

Storage Placed on Water Heater

Combustible materials were stored on or against the water heater at the time of inspection. Improper clearance around heat-producing equipment increases fire risk and restricts maintenance access. Remove stored materials and maintain proper clearance around the water heater at all times.

Propane Tanks Improperly Stored in Rear Exterior Walkway

Propane cylinders were observed unsecured in a rear exterior walkway without protective cage storage. Improper propane storage increases fire, explosion, impact, and obstruction hazards. Relocate cylinders immediately to a secured, ventilated, code-compliant storage cage away from walkways and building openings.

Fire Extinguisher Not Properly Mounted

A fire extinguisher was observed improperly stored and not securely mounted. Improper extinguisher placement may delay emergency access and increase fire exposure. Mount all extinguishers on approved brackets or in listed cabinets and maintain clear accessibility at all times.

No Protective Caps on Suppression Nozzles

Protective caps were missing from kitchen fire suppression nozzles. Missing caps may allow grease buildup that can obstruct discharge and impair fire suppression performance. Install approved protective caps and maintain all nozzles clean and unobstructed at all times.

PHOTOS

Rear



Interior dining



Kitchen



Cooking line



Exit sign



Exhaust flue company



Grease filters



AES Tank



K Type fire extinguisher

