

For restaurant groups with covered facilities

Soap was restocked and a station check recorded.

Field & Spoon · Garden Kitchen, Los Angeles · County inspection of August 27, 2026

Garden Kitchen · docket

County record	Follow-up	Status
Routine inspection, published Aug 27	Restock soap; station check · kitchen manager · target Sep 9	Done Sep 9 · log: soap present
Same inspection	Cold-holding log review · target Sep 11	Open
Facility record, read Sep 9	—	Confirmed as your location

Source extract

Garden Kitchen inspection, August 27, 2026, items 12 and 20

Item 12: soap was not available at the kitchen handwashing station at inspection. Item 20: the cold-holding temperature log was not available for review.

Your next step

Keep the station-check log with the item, and record the cold-holding log review when the kitchen manager has done it.

What this does not tell you

"Done" is your team's record, not the County's; what the County requires goes through the County.

About RestoDocket

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Reference 0ec0e0915126 — quote it if you write to us about this sample.