

Food Establishment Inspection Report

Pursuant to Title 25 of the District of Columbia Municipal Regulations

OK

Environmental Health Administration
 Bureau of Community Hygiene
 Food Protection Division
 51 N Street, N.E. Washington, DC 20002
 (202) 535-2180

	CRITICAL	NON CRITICAL
No. of Violations	0	0
No. of Repeat Violations		
Score (optional)		

Page 1 of 2
 Date 1/17/06
 Time In _____
 Time Out _____

Establishment Name Benny ES
 Address 100 41st ST NE
 Telephone 2) 724-9704

License Holder Food Service Brand
 License/Customer No. 0000000000-50005489
 Certified Food Manager Sherry Thurston
 Certified Food Manager Identification Card No. 26016
 ID Card Available Yes No

Type of Inspection:
 Preoperational
 Follow-up
 Complaint generated
 Routine
 HACCP
 Other

Establishment Type: 113A
 Food Service
 Food Market
 Wholesaler/ Food Processor

Risk Category:
 High
 Medium
 Low

CRITICAL ITEMS * (RISK FACTORS AND INTERVENTIONS)

The letter to the left of each item indicates that item's status at the inspection.

	Demonstration of Knowledge	COS	R
(Y) N	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
	Employee Health		
(Y) N	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
	Good Hygienic Practices		
(Y) N	3. Eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	4. Discharge from eyes, nose, or mouth	<input type="checkbox"/>	<input type="checkbox"/>
	Control of Hands as a Vehicle of Contamination		
(Y) N	5. Clean hands, properly washed	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	6. Bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	7. Handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>
	Approved Source		
(Y) N	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	9. Receiving temperature / condition	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/A)	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
	Protection from Contamination		
(Y) N (N/A)	11. Food segregated, separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/A)	12. Food contact surfaces clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	13. Warewashing, sanitization, frequency, methods	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	14. Returned / reservice of food	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	15. Discarding / reconditioning unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	16. Controlling pests	<input type="checkbox"/>	<input type="checkbox"/>

	Potentially Hazardous Food Time / Temperature	COS	R
Y N (N/A) (N/A)	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/O) (N/A)	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/O) (N/A)	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
Y N (N/O) (N/A)	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/O) (N/A)	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N (N/O) (N/A)	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
Y N (N/O) (N/A)	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
	Consumer Advisory		
Y N (N/A)	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
	Highly Susceptible Populations		
Y N (N/O) (N/A)	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
	Chemical, Poisonous or Toxic Materials		
Y N (N/A)	26. Additives / approved, unapproved	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	27. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
	Conformance with Approved Procedures		
Y N (N/A)	28. Compliance with variance and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

R = repeat violation Y = yes, in compliance N = no, not in compliance
 COS = corrected on-site N/O = not observed N/A = not applicable

* VIOLATION OF SIX (6) OR MORE CRITICAL ITEMS THAT CANNOT BE CORRECTED ON SITE DURING THE COURSE OF THE INSPECTION RESULTS IN AUTOMATIC SUSPENSION & CLOSURE OF FOOD ESTABLISHMENT

ADDITIONAL COMMENTS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
try	307						
	41						
	20						

**NONCRITICAL ITEMS
GOOD RETAIL PRACTICES**

	COS	R		COS	R		COS	R
<input checked="" type="checkbox"/> Food and non-food contact surfaces — Constructed, cleanable, usage	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Plant food cooking	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Storage of equipment, utensil, linens, & single- service / single-use articles	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> Liquid waste disposal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Toilet facilities	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Physical facilities	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> Unnecessary exposure of utility lines	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Garbage and refuse disposal	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> Equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Food utensils/ in-use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Other	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Thermometers	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> Food labeled/ condition	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Wiping cloths	<input type="checkbox"/>	<input type="checkbox"/>			

OBSERVATIONS

CORRECTIVE ACTIONS

~~* PASSED *~~

Person-in-Charge (Signature)

Sherry Thurston (Print)

Date 11-17-06

Inspector (Signature)

[Signature]

(Print) *Kevin Geben* Badge # *61*

Date 11/17/06

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 100 41st St NE Date: 04/05/2005
 Name of Licensee: DC School Officer of Firm: _____
 Trading as: Benning ES Inspect. Time: 0xxxx Customer #: 50005489
 Food Service: Retail Store Other Sanitation Rating: 94% Number of Samples Collected: Exp. 4/30/06

112A NOTICE TO ESTABLISHMENT Ext = DC Sch.
 This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE		C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. Floors: clean - easily cleanable - in good repair - properly drained	2	1. (a) Source: approved	6
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2	(b) Trichinae treatment for appropriate product containing pork muscle tissue	
3. Lighting: adequate for operation	2	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2	3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2	4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below	6
6. Handwashing facilities: adequate - property located - soap and towels	6	DEMERITS C <u>0</u>	
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas <u>leaking & disposal</u>	6	D. PERSONNEL	
DEMERITS A <u>6</u>		1. Outer garments: appropriate and washable - clean - proper hair restraints	2
B. EQUIPMENT		2. Good apparent health	6
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	3. Hygienic practices:	
2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products <u>0°F thermometer</u>	6	(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces	6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing	6	(b) Certified Food Supervisor <u>Sherry Thurston</u>	
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6	<u>5/2/03</u> DEMERITS D <u>0</u>	
5. Cooking units, hoods and filters: clean - in good repair	3	E. GENERAL <u>ServSafe</u>	
DEMERITS B <u>0</u>		1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
TOTAL DEMERITS <u>62</u>		2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
		3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
		4. Waste containers: property constructed and used - clean	2
		DEMERITS E <u>0</u>	

REMARKS A1: Repair leaking at area of 43-used disposal area. Repair that disposal
Abated B2: Provide thermometer at reach-in refrigerator to monitor temperature

INSPECTED BY: [Signature] RECEIVED BY: Sherry Thurston

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 100 41st St NE Date 10-25-04
 Name of Licensee Food Service Branch Officer of Firm Sherry Thurston
 Trading as Benning ES Inspect. Time 9:30 Customer # 50005489
 Food Service Retail Store Other Sanitation Rating _____ Number of Samples Collected 4/30/06

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations. Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

L-Chx (w/medialia) / Tortilla wrap / Seasoned Corn / Beach Cup / Milk

A. STRUCTURE			C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS		
1. Floors: clean - <u>easily cleanable</u> - in good repair - properly drained	2		1. (a) Source: approved	6	
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2		(b) Trichinae treatment for appropriate product containing pork muscle tissue		
3. Lighting: adequate for operation	<u>2</u>		2. Condition: sound - clean - unadulterated - only authorized food additives used	6	
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2		3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4	
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2		4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below	6	
6. Handwashing facilities: adequate - property located - soap and towels	6		DEMERITS C		<u>0</u>
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6		D. PERSONNEL		
DEMERITS A		<u>2</u>	1. Outer garments: appropriate and washable - clean - proper hair restraints	2	
EQUIPMENT			2. Good apparent health	6	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2		3. Hygienic practices:		
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4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6		DEMERITS D		<u>0</u>
5. Cooking units, hoods and filters: clean - in good repair	2		E. GENERAL		
DEMERITS B		<u>0</u>	1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6	
TOTAL DEMERITS		<u>2</u>	2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6	
			3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6	
			4. Waste containers: property constructed and used - clean	2	
			DEMERITS E		<u>0</u>

REMARKS: A3 - Replace worn light bulb in R3 refrigerator

INSPECTED BY [Signature] RECEIVED BY Sherry Thurston

