



45 Days notice
Food Establishment Inspection Report
 Pursuant to Title 25 of the District of Columbia Municipal Regulations



Government of the District of Columbia
 Department of Health
 Health Care Regulation & Licensing Administration
 Food Safety & Hygiene Inspections Services Division
 51 N Street, NE, Washington, DC 20002
 (202) 535-2180

	CRITICAL	NON CRITICAL
No. of Violations	0	2
No. of Repeat Violations	-	-
COS Score (optional)	-	0

Page 1 of 2
 Date 2/20/2007
 Time In 12:30PM
 Time Out 1:10PM

Establishment Name Clarke Elementary School
 Address 700 Webster Street, NW
Washington, DC 20011
 Telephone 202-576-7506

License Holder Food Services Branch
 License/Customer No. 53600XXX-50005501 exp. 4/30/2008
 Certified Food Manager Theresa Perkins
 Certified Food Manager Identification Card No. 27491 exp. 6/9/2009
 ID Card Available Yes No

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

Establishment Type:
 Food Service 112A
 Food Market
 Wholesaler/ Food Processor
 Public Sch. Cafeteria
 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.

In Compliance	Demonstration of Knowledge	COS	R
(Y) N	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Employee Health		
(Y) N	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	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"/>
(Y) N	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. Hand washing facilities	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Approved Source		
(Y) N	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/O</u>	9. Receiving temperature / condition	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/A</u>	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Protection from Contamination		
(Y) N	11. Food segregated, separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	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 <u>N/O</u>	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"/>

In Compliance	Potentially Hazardous Food Time / Temperature	COS	R
Y N <u>N/O</u> N/A	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/O</u> N/A	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/O</u> N/A	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/O</u> N/A	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N <u>N/O</u> N/A	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N <u>N/O</u> N/A	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/O</u> N/A	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
Y N <u>N/A</u>	Consumer Advisory		
Y N <u>N/A</u>	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N <u>N/O</u> N/A	Highly Susceptible Populations		
(Y) N <u>N/O</u> N/A	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N <u>N/A</u>	Chemical, Poisonous or Toxic Materials		
(Y) N	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"/>
Y N <u>N/A</u>	Conformance with Approved Procedures		
Y N <u>N/A</u>	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
Hot Water	110°F	Refrigerator	39°F	Potato Rounds	40.8°F		
Refrigerator (#R2)	33°F	Diced Pear Cup	34°F				
Freezer	5.4°F	Apple Sauce Cup	36°F				

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 700 Webster Street NW Date 6-1-05
 Name of Licensee DCPS Officer of Firm Theresa Perkins (CFS)
 Trading as Clark Elem. School Inspect. Time 94% Customer # Ø
 Food Service Retail Store Other Sanitation Rating 94% Number of Samples Collected Ø

NOTICE TO ESTABLISHMENT RE-Inspection

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. <u>Lighting: adequate for operation.</u>	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>Ø</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>4</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	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		
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6		DEMERITS D		<u>Ø</u>
5. <u>Cooking units, hoods and filters: clean - in good repair</u>	2		E. GENERAL (NO EVIDENCE OF ACTIVITY)		
DEMERITS B		<u>2</u>	1. Premises: <u>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</u>	6	
<u>TEMP: Walkin - 104°, 31°, 40°</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>Ø</u>

TOTAL DEMERITS 6 Abated: A7, B4, E1

REMARKS A1 Clean floors in corners of storage room under shelving B3 Replace blown light in R2 unit, restroom & prep area (ceiling) B5 Replace missing filter in hood

INSPECTED BY [Signature] RECEIVED BY Theresa Perkins

FOOD ESTABLISHMENT INSPECTION REPORT

Address 700 Webster St NW Date 05.18.05
 Name of Licensee DC Public Schools Officer of Firm Theresa M. Perkins
 Trading as Clark Elementary School Inspect. Time _____ Customer # 50005501
 Food Service Retail Store Other Sanitation Rating 80% Number of Samples Collected 0

Rec # 53600x up 4-30-06 NOTICE TO ESTABLISHMENT Theresa M. Perkins #14081
 This inspection was conducted to determine compliance with District Regulations. CFS up 4.17.06

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. tel # 202-576-7506

112A

A. STRUCTURE	
1. Floors: <u>clean</u> - easily cleanable - in good repair - properly drained	(2)
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2
3. Lighting: adequate for operation	2
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2
6. Handwashing facilities: adequate - property located - soap and towels	6
7. <u>Plumbing</u> : potable water supply - <u>sufficient hot</u> and cold running water <u>no</u> back siphonage or cross connections - <u>no</u> overhead waste lines in critical areas	(6)
DEMERITS A	8
B. EQUIPMENT	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2
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	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
4. <u>Non-food Contact</u> surfaces: proper construction - <u>clean</u> - in good repair - suitable facilities and materials available for cleaning	(6)
5. Cooking units, hoods and filters: clean - in good repair	2
DEMERITS B	6

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. (a) Source: approved	6
(b) Trichinae treatment for appropriate product containing pork muscle tissue	
2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below	6
DEMERITS C	6
D. PERSONNEL	
1. Outer garments: appropriate and washable - clean - proper hair restraints	2
2. Good apparent health	6
3. Hygienic practices:	
(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces	6
(b) Certified Food Supervisor	
DEMERITS D	0
E. GENERAL	
1. Premises: <u>no rodent harborage</u> - 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)
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	6

TOTAL DEMERITS 20 T - EOT - SDG Public Schools

REMARKS See attached report. Any questions? Contact Supervisor: Mr. Ronnie Taylor at 202-535-2183.
 14-DAY NOTICE - Recheck: June 1, 2005
 Temps: hot water - 69°F Juice display - 42°F hot holding unit - 311°F
 Walk-ins - 42°F, 41°F Freezer - 25°F
 INSPECTED BY Brenda R. Barnett RECEIVED BY Theresa Perkins

