



# 58 45 Days Notices 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	1	3
No. of Repeat Violations	-	-
COS Score (optional)	0	0

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Date 3/5/2007  
Time In 9:40AM  
Time Out 10:17AM

Establishment Name Davis Elementary School  
Address 4400 H Street, SE  
Washington, DC 20019  
Telephone 202-645-3218

License Holder Not Available  
License/Customer No. \_\_\_\_\_  
Certified Food Manager Helen E. Moya  
Certified Food Manager Identification Card No. 24035 exp. 4/21/2009  
ID Card Available Yes  No

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

Establishment Type:  
 Food Service  Wholesaler/ Food  
 Food Market  Processor

Risk Category: 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"/>
<b>Employee Health</b>			
(Y) N	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
(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"/>
<b>Control of Hands as a Vehicle of Contamination</b>			
(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"/>
<b>Approved Source</b>			
(Y) N	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
Y N N/O	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"/>
<b>Protection from Contamination</b>			
(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 N/O	13. Warewashing, sanitization, frequency, methods	<input type="checkbox"/>	<input type="checkbox"/>
Y N N/O	14. Returned / reservice of food	<input type="checkbox"/>	<input type="checkbox"/>
Y N N/O	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 N/O 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"/>
<b>Consumer Advisory</b>			
Y N N/A	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
(Y) N N/O N/A	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical, Poisonous or Toxic Materials</b>			
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"/>
<b>Conformance with Approved Procedures</b>			
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
Refrigerator	41°F	Mixed Fruit Cup	48°F	Diced Pear Cup	42°F	Freezer	3°F
Chocolate Milk	40°F	Pineapple Cup	39°F	Reach in Refrigerator	44°F	Green Beans	70°F
Milk	37°F	Mashed Potatoes	40°F	Mozzarella String Cheese	39°F		



EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 4430 H St SE Date July 5, 06  
 Name of Licensee DC Public School Officer of Firm Helene E. Moge CFS  
 Trading as Davis E.S. Inspect. Time 112 Customer # 5000506  
 Food Service  Retail Store  Other  Sanitation Rating 86% 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.

A. STRUCTURE		C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. Floors: <u>clean</u> - 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 <u>Shield</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	<b>DEMERITS C</b>	
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>1201100F</u>	6	<u>2</u>	
<b>DEMERITS A</b>		D. PERSONNEL	
<u>6</u>		1. Outer garments: appropriate and washable - clean - proper hair restraints	2
		2. Good apparent health	6
		3. Hygienic practices: <u>H. E. Moge</u>	
		(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces <u>14493 7-15-06</u>	6
		(b) Certified Food Supervisor	
		<b>DEMERITS D</b>	
		<u>0</u>	
B. EQUIPMENT		E. GENERAL	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	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
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	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. 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	3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
4. Non-food Contact surfaces: <u>proper construction</u> - clean - in good repair - suitable facilities and materials available for cleaning	6	4. Waste containers: <u>property constructed and used - clean</u>	2
5. Cooking units, hoods and filters: clean - in good repair	2	<b>DEMERITS E</b>	
<b>DEMERITS B</b>		<u>2</u>	
<u>6</u>		<b>TOTAL DEMERITS</b> <u>14</u>	

Ms. Calerman  
area supervisor  
535-2186

REMARKS  
 A-4 Provide cover for light in ref. unit.  
 B-4 Provide faucet with missing hot and cold water at hand sinks in rest room.  
 C-4 Provide covered waste cans in side of stalls.  
 A-5 Post Employee must Wash Hands sign in rest room.  
 D-1 Clean floor in kitchen area to remove dead bugs also ceiling.  
 INSPECTED BY Jessie Wilberson RECEIVED BY Helene E Moge

