



5 & 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	2	2
No. of Repeat Violations	-	-
COS Score (optional)	1	0

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Date 2/16/2007
Time In 8:55 AM
Time Out 9:30 AM

Establishment Name
Garrison Elementary School
Address 1200 S Street NW
Washington, DC 20009
Telephone 202-671-1173

License Holder
Food Services Branch
License/Customer No.
53600XXX-50005522 exp. 4/30/2008
Certified Food Manager
Mary M. Marton
Certified Food Manager Identification Card No.
Serv Safe Exam 6/9/2006
ID Card Available Yes No

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

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

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.

In Compliance	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. Hand washing 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 (N/O)	14. Returned / reserve 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 (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"/>
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
Refrigerator	31°F	Fruit Cups	26°F	Refrigerator (#R1)	37°F	Au Gratin Potatoes (Delivery)	35°F
Chocolate Milk	22°F	Freezer	10°F	Pancake on a stick	40°F	Egg Biscuits (Delivery)	39°F
Milk	27°F	Hot Water	118°F	Fish Sticks (Delivery)	40°F		

EHA (202) 671-1173 FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1200 S Street NW Date: 3-23-05
 Name of Licensee: Food Service Branch Officer of Firm: Mary Moran (CFS)
 Trading as: Gamison E.S. Inspect. Time: 8:30 Customer #: 79452
 Food Service: Retail Store Other Sanitation Rating: 86% Number of Samples Collected: 0

NOTICE TO ESTABLISHMENT

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.

Section	Item	Demerits
A. STRUCTURE	1. Floors: clean - easily cleanable - in good repair - properly drained (2)	2
	2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2
	3. Lighting: adequate for operation (2)	2
	4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2
	5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated (2)	2
	6. Handwashing facilities: adequate - property located - soap and towels	6
	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
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
C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	1. (a) Source: approved	6
	(b) Trichinae treatment for appropriate product containing pork muscle tissue	6
	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
D. PERSONNEL	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
	1. Outer garments: appropriate and washable - clean - proper hair restraints	2
	2. Good apparent health	6
E. GENERAL	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 (above)	6
E. GENERAL	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. 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
* TEMPs Chicken Nuggets 152°F, DEMERITS B 2		2
Fruit cups 40°F, Milk case 40°F Reach in 37°F		14
Walls in 100°F / Walk in 310°F		6
TOTAL DEMERITS		6

REMARKS
 (A1) Clean floors in service area, under 3-compartment sinks & in storage.
 (A3) Provide light in (RI) refrigeration unit, also replace blown lights in ceiling.
 (A5) Toilet room door must remain closed. (B5) Filters in hood must be cleaned/sanitized to remove dust. (E2) Remove any articles/equipment from storage areas that are not used for daily operation. Organize walls in fire storage areas.
 RECEIVED BY: Mary M. Moran

