



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
11 N Street, NE, Washington, DC 20002
(202) 535-2180

Notice Still in effect

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

Page 1 of 2
Date 1.22.09
Time In _____
Time Out _____

Establishment Name Hendley E. S.
Address 425 Chesapeake Street, SE
Telephone 645-3456

License Holder Food Service Branch
License/Customer No. 30005524
Certified Food Manager Lorenza Tribble
Certified Food Manager Identification Card No. 27182
ID Card Available Yes No

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

Establishment Type:
 Food Service
 Food Market
 Wholesaler / Food Processor

Risk Category: #112
 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	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
	Employee Health		
Y	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
	Good Hygienic Practices		
Y	3. Eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
Y	4. Discharge from eyes, nose, or mouth	<input type="checkbox"/>	<input type="checkbox"/>
	Control of Hands as a Vehicle of Contamination		
Y	5. Clean hands, properly washed	<input type="checkbox"/>	<input type="checkbox"/>
Y	6. Bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>
Y	7. Hand washing facilities	<input type="checkbox"/>	<input type="checkbox"/>
	Approved Source		
Y	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
Y	9. Receiving temperature / condition	<input type="checkbox"/>	<input type="checkbox"/>
Y	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
	Protection from Contamination		
Y	11. Food segregated, separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
Y	12. Food contact surfaces clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
Y	13. Warewashing, sanitization, frequency, methods	<input type="checkbox"/>	<input type="checkbox"/>
Y	14. Returned / reservice of food	<input type="checkbox"/>	<input type="checkbox"/>
Y	15. Discarding / reconditioning unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Y	16. Controlling pests	<input type="checkbox"/>	<input type="checkbox"/>

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

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

**NONCRITICAL ITEMS
GOOD RETAIL PRACTICES**

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

OBSERVATIONS	CORRECTIVE ACTIONS
Follow-up	
DCMR	
3008.1 Light blown in Walk In Cooler and Ceiling	
2401.1 Provide wiping paper for front at hand sinks	

Person-in-Charge (Signature) Lorenza Tribble (Print) _____ Date _____

Inspector (Signature) C. Bailey (Print) C. Bailey Badge # 107 Date 1-22-07

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 425 Chesapeake St SE Date 9.14.05
 Name of Licensee Food Service Provider Officer of Firm _____
 Trading as Headley Elem. School Inspect. Time _____ Customer # 53025529
 Food Service Retail Store Other Sanitation Rating 90 Number of Samples Collected 0

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. Exp 8/23/06 Lorenzo Tibble #14682

A. STRUCTURE	
1. Floors: clean - easily cleanable - in good repair - properly drained	2
2. Walls, <u>ceiling</u> 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. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6
DEMERITS A <u>2</u>	
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, <u>rust or paint</u> - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing <u>Shrub</u>	6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6
5. Cooking units, hoods and filters: clean - in good repair	2
DEMERITS B <u>10</u>	

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 <u>2</u>	
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 (b) Certified Food Supervisor	6
DEMERITS D <u>0</u>	

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
DEMERITS E <u>2</u>	

TOTAL DEMERITS 10

REMARKS
Temp Log Posted
A2 Ceiling has missing part in storage room
ceiling in need of repair in prep area (kitchen)
B3 Clean food shelving inside walk-in-cool,
E4 provided on waste container
Lorenzo Tibble

INSPECTED BY C. Bailey RECEIVED BY Lorenzo Tibble

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 600 Chesapeake St. SE Date 2.15.05
 Name of Licensee Food Service Branch Officer of Firm _____
 Trading as Hendley Inspect. Time _____ Customer # 5000 5529
 Food Service Retail Store Other Sanitation Rating 9690 Number of Samples Collected 0

#1124 NOTICE TO ESTABLISHMENT Exp 8.30.06
 This inspection was conducted to determine compliance with District Regulations. Jacqueline Boyd #15890
 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	
1. Floors: clean - easily cleanable - in good repair - properly drained	2
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	<u>2</u>
3. Lighting: adequate for operation <u>RI</u>	<u>2</u>
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. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6

DEMERITS A 4

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. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6
5. Cooking units, hoods and filters: clean - in good repair	<u>2</u>

DEMERITS B 0

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. (a) Source: approved (b) Trichinae treatment for appropriate product containing pork muscle tissue	6
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 0

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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 (b) Certified Food Supervisor	6

DEMERITS D 0

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

DEMERITS E 0

TOTAL DEMERITS 4

REMARKS Walk - out 34°
Walk - out 38°
Log Posted
 A3 Provide shield for light in walk-out (RI)
 A2. Replace missing part (Ceiling) in storage room
 Ceiling has loose plastic in prep area

INSPECTED BY C. Bailey RECEIVED BY Jacqueline Anderson

