



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 Corrected on Site	—	0

Page 1 of 2
Date 2/23/2007
Time In 10:30AM
Time Out 10:33AM

Establishment Name
Hyde Elementary School
Address 3200 O Street, NW
Washington, DC 20007
Telephone 202-282-0229

License Holder
Food Service Branch
License/Customer No.
00011XXX-5005531 exp. 4/30/2008
Certified Food Manager
Eunice P. Tamper
Certified Food Manager Identification Card No.
16881 exp. 3/14/2007
ID Card Available Yes No

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

Establishment Type:
 Food Service 12A
 Food Market
 Wholesaler/ Food 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	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
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	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	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
(Y) N	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
(Y) N	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
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"/>
Conformance with Approved Procedures			
(Y) N	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	116°F	Mixed Fruit Cup	31°F	Diced Pear Cup	28°F		
Refrigerator (#R1)	28°F	Milk	30°F	Bagel w/ Cream cheese	29.8°F		
Freezer	3°F	Chocolate Milk	31°F				

NONCRITICAL ITEMS GOOD RETAIL PRACTICES

	COS	R		COS	R		COS	R		
<input type="checkbox"/> Food and non-food contact surfaces Constructed, cleanable, usage <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food cooking <i>NA</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Storage of equipment, utensil, linens, & single-service / single-use articles <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Liquid waste disposal <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities <i>No</i>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Unnecessary exposure of utility lines <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse disposal <i>Yes</i>	<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 <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food utensils/ in-use <i>N/A</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Personal cleanliness <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>				
<input type="checkbox"/> Food labeled/ condition <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths <i>Yes</i>	<input type="checkbox"/>	<input type="checkbox"/>				

OBSERVATIONS	CORRECTIVE ACTIONS
Non-Critical Items Cracked and missing floor tiles	45 DAYS to correct 25DCMR 3200 Replace all defective tiles
Temperature logs posted but not up-to-date (last entry 2/16/2007)	Keep temperature logs up-to-date
If you have any questions, please contact Mr. Ronnie Taylor, Area Supervisor, at 202-535-2183.	

Person-in-Charge (Signature) *Ronnie Taylor* (Print) *Ronnie Taylor* Date *2/23/07*

Inspector (Signature) *Ivory Gene Cooper* (Print) *Ivory Gene Cooper* Badge # *650* Date *2/23/2007*

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 3219 "D" Street NW Date 2-15-05
 Name of Licensee Food Service Branch Officer of Firm Runicia Tamper (CFS)
 Trading as Hyde E.S. Inspect. Time 9:45 Customer # 50005531
 Food Service Retail Store Other Sanitation Rating _____ Number of Samples Collected 0

NOTICE TO ESTABLISHMENT
 This inspection was conducted to determine compliance with District Regulations. Inspection
 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	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>0</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, 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	2
DEMERITS B	<u>0</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>0</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 <u>(above)</u>	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 - <u>food product ingredients, utensils and single service items protected from contamination</u> - 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>6</u>

Temp: Milk 31°F Reach in 10°F **DEMERITS B** 0
 Meats at 157°F Walk in 32°F: Milk 34°F
 Mashed Potatoes 149°F
TOTAL DEMERITS 6

REMARKS E2 Cases of milk in Walk in cooler must be elevated at least 6 inches off the floor. Store on shelves inside cooler.

INSPECTED BY [Signature] RECEIVED BY [Signature]

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 3200 O St NW Date 9-7-04
 Name of Licensee DCPS-FP SVC Officer of Firm EUNICE TAMPER
 Trading as Hyde FS Inspect. Time 94⁰⁰ Customer # 50005531
 Food Service Retail Store Other Sanitation Rating _____ Number of Samples Collected 0

~~112A 1111XXXX~~ **NOTICE TO ESTABLISHMENT**
 This inspection was conducted to determine compliance with District Regulations. 94⁰⁰
 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	<u>32F -4F</u> 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>0</u>		1. Outer garments: appropriate and washable - clean - proper hair restraints <u>brush in UNDER 2hrs</u>	2
B. EQUIPMENT		2. Good apparent health <u>(A) call 110F</u>	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>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>0</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	12
		DEMERITS E <u>0</u>	

REMARKS
E3 - employees must utilize the thermoblanket for holding hot - potentially hazardous foods - Hot Dogs (A) call
 INSPECTED BY K. J. [Signature] RECEIVED BY Eunice P. [Signature]
 EHA 1004 ED 1/2000