



# 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 <u>Severe (optional)</u>	-	0

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Date 2/23/2007  
Time In 10:47 AM  
Time Out 11:18 AM

**Establishment Name**

Janney Elementary School  
Address 4200 Albemarle Street, NW  
Washington, DC 20016

Telephone 202-282-0110

**License Holder**

Food Service Branch  
License/Customer No. 1111XXXX-50005532 exp. 4/30/2008  
Certified Food Manager Sheila A. Blair  
Certified Food Manager Identification Card No. 27731 exp. 6/2/2009  
ID Card Available Yes  No

**Type of Inspection:**

- Preoperational  Routine  
 Follow-up  HACCP  
 Complaint generated  Other

**Establishment Type:**

- Food Service 112A  Wholesaler/ Food  
 Food Market  Processor

**Risk Category:**

- High  Medium  Low

Public Sch. Cafeteria

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

In Compliance	Potentially Hazardous Food Time / Temperature	COS	R
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> N <u>N/A</u>	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> N <u>N/O</u> <u>N/A</u>	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Chemical, Poisonous or Toxic Materials</b>		
<input checked="" type="checkbox"/> N <u>N/A</u>	26. Additives / approved, unapproved	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> N	27. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Conformance with Approved Procedures</b>		
<input checked="" type="checkbox"/> 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
Refrigerator	34°F	Croissant	32°F	Turkey Ham/cheese			
Freezer	-18°F	Peach Cup	38°F	Hot Water	110°F		
Milk	36°F	Fruited Gelatin Cup	41°F				



**FOOD ESTABLISHMENT INSPECTION REPORT**

Address 4130 Albemarle St NW Date 1-6-05  
 Name of Licensee Food Service Branch Officer of Firm 202-282-0110  
 Trading as Janney Elementary School Inspect. Time 11:20 AM Customer # 40005532  
 Food Service  Retail Store  Other  Sanitation Rating 92/100 Number of Samples Collected 0

**NOTICE TO ESTABLISHMENT**

*Exp 4/30/06*

This inspection was conducted to determine compliance with District Regulations.

*112A*

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	<u>2</u>	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	<b>DEMERITS C</b> <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	
<b>DEMERITS A</b> <u>2</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 <i>Shalin Blair</i>	
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6	<b>DEMERITS D</b> <u>0</u>	
5. Cooking units, hoods and filters: clean - in good repair	2	E. GENERAL	
<b>DEMERITS B</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
<i>No cooking.</i>		2. <u>General storage: storage areas clean, adequate and properly utilized</u> - 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, <u>handled and stored</u>	<u>6</u>
		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
		<b>DEMERITS E</b> <u>6</u>	
<b>TOTAL DEMERITS</b> <u>8</u>			

**REMARKS**

*Freezer and warmer only*  
 A-1: Keep floor clean where foods are served in auditorium  
 E-2: Do not leave any boxes of food container or napkins on the floor. Keep them on the shelf.

INSPECTED BY

*Young R. Choi*

RECEIVED BY

*Shalin Blair 1/6/05*

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 4130 Albermarle St NW Date 5-14-04  
 Name of Licensee DOPS AD SVC Officer of Firm Shelina Blair  
 Trading as Jenny E.S. Inspect. Time \_\_\_\_\_ Customer # 79438  
 Food Service  Retail Store  Other  Sanitation Rating 86% 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.

<b>A. STRUCTURE</b>		<b>C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS</b>	
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 <u>closed</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: <u>45°F</u> 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>logs posted + correct</u> DEMERITS C	0
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>D. PERSONNEL</b> <u>Milk</u>	
<b>DEMERITS A</b>		1. Outer garments: appropriate and washable - clean - proper hair restraints	2
<b>2</b>		2. Good apparent health	6
<b>B. EQUIPMENT</b>		3. Hygienic practices:	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces	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 <u>Freezer</u>	6	(b) Certified Food Supervisor	
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>DEMERITS D</b>	
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6	<b>0</b>	
5. Cooking units, hoods and filters: clean - in good repair	2	<b>E. GENERAL</b>	
<b>DEMERITS B</b>		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
<b>0</b>		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
<b>REMARKS</b>		3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
<u>C4/B2 - freezer unit Holding at 8°F - must Repair or Replace unit</u>		4. Waste containers: property constructed and used - clean	0
<b>TOTAL DEMERITS</b>		<b>DEMERITS E</b>	
<b>14</b>		<b>0</b>	

Temperatures

A3 - 3rd Notice to Repair light in Dry goods Storage Room - facility no ordered to Remove all food Related items in unit until compliance

INSPECTED BY R Taylor RECEIVED BY Shelina Blair 5/14/04

