



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 | 1 |
| No. of Repeat Violations | — | — |
| COS Score (optional) | — | 0 |

Page 1 of 2
Date 2/21/2007
Time In 9:10AM
Time Out 9:39AM

Establishment Name
Hearst Elementary School
Address 3700 Tilden Street, NW
Washington, DC 20008
Telephone 202-282-0106

License Holder
Food Services Branch
License/Customer No.
5360XXXX-53004389 exp. 4/30/2008
Certified Food Manager
Annette L. Middleton
Certified Food Manager Identification Card No.
21377 exp. 6/3/2008
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

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"/> |
| | 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 / reservice 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 | 42°F | MILK | 44°F | Pizza | 28°F | | |
| Refrigerator | 37°F | Cheeseburger | 21°F | Fish Sticks | 40°F | | |
| Chocolate Milk | 47°F | Chicken Nuggets | 32°F | Chicken Pot Pie | 29°F | | |

EHA

(202) 282-0106

FOOD ESTABLISHMENT INSPECTION REPORT

Address 3700 Tilden Street N.W. Date 4-14-05
 Name of Licensee Food Service Branch Officer of Firm Catherine Blackmon (CFS)
 Trading as HEARST Elem. Inspect. Time 9:40% Customer # 53004389
 Food Service Retail Store Other Sanitation Rating 112 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.

Inspection

** No food prep at time **

| | |
|---|---|
| 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 - <u>in good repair</u> - 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 | |

| | |
|---|---|
| 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 |
| Condition: sound - clean - unadulterated - only authorized food additives used <u>Pre-packaged - bagged items</u> | 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 - 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>0</u> | |

TOTAL DEMERITS 0

Temp: Reach in 430F
Reach in 00F

Pizza @ 110F

REMARKS (B2) Discard warming blanket/cover in poor repair. Obtain new cover to properly maintain food temperatures after cook/reheat process completed.

INSPECTED BY [Signature]

RECEIVED BY C. Blackmon

