



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	0	4
No. of Repeat Violations	-	-
COS Search (Approved)	-	0

Page 1 of 2
Date 2/16/2007
Time In 12:35PM
Time Out 1:19PM

Establishment Name

Lafayette Elementary School
Address 5701 Broad Branch Road, NW
Washington, DC 20015

License Holder

Food Service Branch
License/Customer No. 001111XX-5205539 exp. 4/30/2008
Certified Food Manager

Type of Inspection:

- Preoperational
 Follow-up
 Complaint generated
- Routine
 HACCP
 Other

Telephone

202-282-0116

Certified Food Manager

Pearl E. Murphy
Certified Food Manager Identification Card No. 27275 exp. 3/26/2009
ID Card Available Yes No

Establishment Type:

- Food Service Wholesaler/ Food Processor
 Food Market

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
(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 <u>N/O</u>	<input type="checkbox"/>	<input type="checkbox"/>
Y N	10. Records: shellstock tags, parasite destruction, required HACCP plan <u>N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			
(Y) N	11. Food segregated, separated and protected <u>N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	12. Food contact surfaces clean and sanitized <u>N/A</u>	<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 <u>N/O</u>	<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 <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Y N	19. Cooling / Thawing <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Y N	20. Hot holding <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	21. Cold Holding <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	22. Date marking and disposition <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Y N	23. Time as a public health control (procedures / records) <u>N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
Y N	24. Consumer advisory for raw or undercooked food <u>N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
(Y) N	25. Pasteurized foods used, avoidance of prohibited foods <u>N/O N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical, Poisonous or Toxic Materials			
(Y) N	26. Additives / approved, unapproved <u>N/A</u>	<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 <u>N/A</u>	<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 (#R1)	39.8°F	Mozzarella Cheese/Pizza	37°F	Breakfast Wrap	35°F	Chicken Pot Pie	154°F
MILK	41°F	Pancake Sausage & Pick	41°F	Fruit Gelatin Cup	41°F		
Chocolate MILK	37°F	Potato Rounds	37°F	Hot Water	112°F		

NONCRITICAL ITEMS
GOOD RETAIL PRACTICES

		COS	R		COS	R		COS	R		
<input checked="" type="checkbox"/>	Food and non-food contact surfaces — Constructed, cleanable, usage	No	<input type="checkbox"/>	<input type="checkbox"/>	Plant food cooking	No	<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	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities	No	<input type="checkbox"/>
<input type="checkbox"/>	Unnecessary exposure of utility lines	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse disposal	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Specialized processing methods	NA	<input type="checkbox"/>
<input type="checkbox"/>	Equipment for temperature control	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Food utensils/ in-use	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Other		<input type="checkbox"/>
<input checked="" type="checkbox"/>	Personal cleanliness	No	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers	Yes	<input type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/>	Food labeled/ condition	Yes	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths	Yes	<input type="checkbox"/>	<input type="checkbox"/>			

OBSERVATIONS

CORRECTIVE ACTIONS

Non-Critical Items
 No temperature log posted
~~Employee not wearing a hair restraint~~
 Ceiling light fixtures covers missing; paint peeling from ceiling; cracked ceiling
 Mineral buildup on 2-compartment sink
 Newspapers on floor under 2-compartment sink

45 DAYS to correct
 Post and maintain an up to date temperature log
~~25DCMR 5021~~
 25DCMR 3200
 25DCMR 1507
 25DCMR 3202

If you have any questions, please contact Mr. Ronnie Taylor, Area Supervisor, at 202-535-2183.

Person-in-Charge (Signature)

Paul Murphy

(Print)

Paul Murphy

Date

2/16/07

Inspector (Signature)

Ivery Gene Cooper

(Print)

Ivery Gene Cooper Badge # 650

Date

2/16/2007

EHA (202) 252-0116 **FOOD ESTABLISHMENT INSPECTION REPORT**

Address 5800 Northhampton Street NW Date 4-14-05
 Name of Licensee Food Service Branch Officer of Firm Pearl Murphy (CFS)
 Trading as Lafayette Elem. School Inspect. Time 9:20 Customer # B0005539
 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.
** No food prep*

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 (shielded)	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
Hot H ₂ O @ 116°F 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 <u>Open Restroom Door</u>	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
TEMP MILK 44°F DEMERITS B 2 Refrigerator, water in 41°F	

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 <u>Die-packaged turkey</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

D. PERSONNEL	
1. Outer garments: appropriate and washable - clean - <u>proper hair restraints</u>	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
# 14041 Exp 4-15-06 DEMERITS D 2	

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

TOTAL DEMERITS 8

REMARKS (A2) Restore missing ceiling tile in side storage room (A3) Shield all ghts in kitchen/prep area (B1) Maintain door to toilet room closed at all time. (D1) Food service employees must wear effective form of hair restraint during service hours and/or while in kitchen/prep area.

INSPECTED BY [Signature] RECEIVED BY [Signature]