

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

OBSERVATIONS	CORRECTIVE ACTIONS
Critical Items	5 DAYS to correct
25DCMR 203 No certified food protection manager on duty	Provide a certified food protection manager at all times
25DCMR 816 Food items stored on floor of freezer and refrigerator	Store all food at least 6 (six) inches above the floor.
Non-Critical Items	45 DAYS to correct
25DCMR 502.1 Employee not wearing hair restraint	All employees wearing handling food are required to wear hair restraints
* Temperature log is not being maintained - last entry was 1/5/2007	Keep the posted temperature log up to date.
Note: Cafeteria/Kitchen area has no handwashing or warewashing sink. Pre-packaged food only.	

Person-in-Charge (Signature) *Theresa Baker* (Print) Theresa Baker Date 2-12-07

Inspector (Signature) *Ivory Gene Cooper* (Print) Ivory Gene Cooper Badge # 650 Date 2/12/2007

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1400 UPSHUR ST NW Date: 03-03-05
 Name of Licensee: DC PUBLIC SCHOOLS Officer of Firm: Henrietta L. Evans
 Trading as: POWELL ELEMENTARY SCHOOL Inspect. Time: _____ Customer #: 50005667
 Food Service: Retail Store Other Sanitation Rating: 96% Number of Samples Collected: 0

Lic # 53600X NP. 4.30.04 NOTICE TO ESTABLISHMENT Henrietta L. Evans # 11601 CES
 This inspection was conducted to determine compliance with District Regulations. Ap. 3.29.05

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)
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2	
3. Lighting: adequate for operation	2	(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>4</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 (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		<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	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>

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 EOT: } DC PUBLIC SCHOOLS TOTAL DEMERITS 4

REMARKS Any questions? Contact Supervisor: Mr. Ronnie Taylor at 202-535-2183. Temps: walk-in - 42°F Freezer - 40°F. All clean flows daily in corners & under around & behind all equip. A3 - provide adequate lighting inside walk-in freezer unit.

INSPECTED BY Brend R. Barnett

RECEIVED BY M. Dept

535-218

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1400 Upshur ST NW Date: 9/28/03
 Name of Licensee: DC Public Schools Officer of Firm: (LTH) Henrietta L Evans
 Trading as: Powell ES. Inspect. Time: _____ Customer #: 50065
 Food Service: Retail Store Other Sanitation Rating _____ Number of Samples Collected: _____

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.

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	6	
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		DEMERITS C		
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	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:	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	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	6	
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6		DEMERITS D		<u>2</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	
<u>walk in - 10, 32</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	6	
			DEMERITS E		<u>0</u>

TOTAL DEMERITS 2 Pizza - 170. milk 39'

REMARKS
 D1 - All employees must wear a hair restraint (Elect. up through storm)

INSPECTED BY Regin Oude RECEIVED BY Henrietta L Evans