



# 5 & 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	1	2
No. of Repeat Violations	-	-
COS <del>Score (optional)</del>	0	0

Page 1 of 2  
Date 2/28/2007  
Time In 1:55PM  
Time Out 2:30PM

Establishment Name Mc. Terrell Elementary School  
Address 1300 Savannah Street, SE  
Washington, DC 20032  
Telephone 202-645-9754

License Holder Food Services Branch  
License/Customer No. 00000XXXX-50005598 exp. 4/30/2008  
Certified Food Manager Not on Duty  
Certified Food Manager Identification Card No. \_\_\_\_\_  
ID Card Available Yes  No

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

Establishment Type:  
 Food Service 112A  Wholesaler/ Food Processor  
 Food Market  
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	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
Y	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
Y	3. Eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
Y	4. Discharge from eyes, nose, or mouth	<input type="checkbox"/>	<input type="checkbox"/>
Y	5. Clean hands, properly washed	<input type="checkbox"/>	<input type="checkbox"/>
Y	6. Bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>
Y	7. Hand washing facilities	<input type="checkbox"/>	<input type="checkbox"/>
Y	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
Y	9. Receiving temperature / condition	<input type="checkbox"/>	<input type="checkbox"/>
Y	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Y	11. Food segregated, separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
Y	12. Food contact surfaces clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
Y	13. Warewashing, sanitization, frequency, methods	<input type="checkbox"/>	<input type="checkbox"/>
Y	14. Returned / reservice of food	<input type="checkbox"/>	<input type="checkbox"/>
Y	15. Discarding / reconditioning unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Y	16. Controlling pests	<input type="checkbox"/>	<input type="checkbox"/>

In-Compliance	Potentially Hazardous Food Time / Temperature	COS	R
Y	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
Y	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
Y	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
Y	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
Y	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
Y	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
Y	26. Additives / approved, unapproved	<input type="checkbox"/>	<input type="checkbox"/>
Y	27. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
Y	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	110°F	Grilled Cheese	38°F	Fruit Cup	40°F	Tossed Salad	39°F
Refrigerator (R1)	39°F	Chocolate Milk	36°F	Pollock Fish Stick	40°F	Bagel/Cream cheese	40°F
Milk	39°F	Pizza	36°F	Fruited Gelatin Cup	34°F	Freezer	-5°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>N/A</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 type="checkbox"/>	Physical facilities <i>Yes</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 <i>N/A</i>	<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>No</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 checked="" type="checkbox"/>	Thermometers <i>No</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
<b>Critical Item</b> No certified food protection manager ID	<b>5 DAYS to correct</b> 25DCMR 213 Person-in-charge must provide a certified food protection managers ID issued by the DC Dept. of Health
<b>Non-Critical Items</b> No thermometers in refrigeration unit	<b>45 DAYS to correct</b> 25DCMR 1524 Place a thermometer in each refrigerator and freezer
Temperature logs not up-to-date last entries: refrigerator 12/19/2006 and freezer 12/18/2006	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) *Jerlene Hughes* (Print) *Jerlene Hughes* Date *2-28-07*

Inspector (Signature) *Ivory Gene Cooper* (Print) *Ivory Gene Cooper* badge # *650* Date *2/28/2007*

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 3301 Wheeler Rd SE Date May 17, 05  
 Name of Licensee DC Public School Sw Officer of Firm Rita D. Hines  
 Trading as MC Terrell Elem Sch Inspect. Time 903 Customer # 774965  
 Food Service  Retail Store  Other  Sanitation Rating \_\_\_\_\_ Number of Samples Collected 4-30-06

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.

Thank You for Bar Eft-School

<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 (b) Trichinae treatment for appropriate product containing pork muscle tissue	6
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Lighting: <u>adequate for operation</u>	<u>2</u>	3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2	4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below	6
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2	<b>DEMERITS C</b>	<u>0</u>
6. Handwashing facilities: adequate - property located - soap and towels	6	<b>D. PERSONNEL</b>	
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	1. <u>Outer garments</u> : appropriate and washable - clean - <u>proper hair restraints</u>	<u>2</u>
<b>DEMERITS A</b>	<u>2</u>	2. Good apparent health	6
<b>B. EQUIPMENT</b>		3. Hygienic practices: <u>Rita D Hines</u> (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces <u>17078 6/4/07</u> (b) Certified Food Supervisor	6
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	<b>DEMERITS D</b>	<u>2</u>
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	<b>E. GENERAL</b>	
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	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
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable 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
5. Cooking units, hoods and filters: clean - in good repair	2	3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
<b>DEMERITS B</b>	<u>0</u>	4. Waste containers: <u>properly constructed and used</u> - clean	<u>2</u>
<b>Ms. Coleman Area Supervisor 535-2186</b>		<b>DEMERITS E</b>	<u>2</u>
<b>TOTAL DEMERITS</b>		<u>6</u>	

REMARKS  
 H2O 111.60 F  
 Freezer - 50 F  
 Walk Ref 400 F  
 A-3 Provide adequate lighting in restrooms  
 D-1 Food handler must wear hair restraints at all times  
 E-4 Provide a lid for small dumpster or replace

INSPECTED BY Yvonne Wilkerson RECEIVED BY Rita Hines

