



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	2	7
No. of Repeat Violations	-	-
COS Score (optional)	2	2

Page 1 of 2
 Date 2/21/2007
 Time In 9:55 AM
 Time Out 10:40 AM

Establishment Name Deal Jr. High School
 Address 3900 Fessenden Street, NW
Washington, DC 20016
 Telephone 202-282-0082

License Holder Food Services Branch
 License/Customer No. 53600XXXX-50065507 exp. 4/30/2008
 Certified Food Manager Doretha J. Dorsey
 Certified Food Manager Identification Card No. 23221 exp 11/2/2008
 ID Card Available Yes No

Type of Inspection:
 Preoperational Routine
 Follow-up HACCP
 Complaint generated Other
 Establishment Type:
 Food Service Wholesaler/ Food
 Food Market 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"/>
(Y) N	Employee Health		
(Y) N	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Good Hygienic Practices		
(Y) N	3. Eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>
(Y) N	4. Discharge from eyes, nose, or mouth	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	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"/>
(Y) N	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"/>
(Y) N	Protection from Contamination		
(Y) N	11. Food segregated, separated and protected	<input checked="" 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	17. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	18. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	19. Cooling / Thawing	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	20. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	21. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	22. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	23. Time as a public health control (procedures / records)	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Consumer Advisory		
(Y) N	24. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Highly Susceptible Populations		
(Y) N	25. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>
(Y) N	Chemical, Poisonous or Toxic Materials		
(Y) N	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"/>
(Y) N	Conformance with Approved Procedures		
(Y) N	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	118°F	Chocolate Milk	40°F	Sliced Ham	38°F	Eggs	42°F
Refrigerator (#R1)	39°F	Pizza	43°F	Fish Sandwich	41°F	Turkey	39°F
Milk	42°F	Diced Tomatoes	43°F	Pancake mix	40°F	Freezer	7°F

Refrigerator - 38°F Green Beans @ 151°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"/>	<input type="checkbox"/>	Plant food cooking Yes	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of equipment, utensil, linens, & single-service / single-use articles No	<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 checked="" type="checkbox"/>	Physical facilities NO	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> Unnecessary exposure of utility lines No	<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 Yes	<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
Drinking out of unapproved containers ; uncovered drinks	25DCMR 500 Employees must use containers with lids and where possible straws. COS
Raw shell eggs stored on an upper shelf	25DCMR 802 Raw shell eggs may only be stored on the bottom shelf of the refrigerator. COS
Non-Critical Items	45 DAYS to correct
Can opener has food debris accumulation	25DCMR 1506 Thoroughly clean and sanitize the can opener. Can opener was inoperable so kitchen manager removed it to storage.
Paint peeling from the ceiling	25DCMR 2901 ³²⁰⁰ Repair the ceiling.
Electrical wires exposed in toilet room area	25DCMR 2901 Secure all utility wires
Pans and bowls improperly stored	25DCMR 2203 Store all utensils covered or inverted. COS
Sinks turned off. (Note: Kitchen mgr. said sinks are turned off due to lead in the water. Bottled water is being used for cooking).	25DCMR 3201 Repair all sinks
No temperature log posted	Post and maintain an up-to-date temperature log.
Blown light bulbs	25DCMR 2908 Replace the blown light bulbs.
If you have any questions, please contact	Mr. Ronnie Taylor, Area Supervisor, at 202-535-2183

Person-in-Charge (Signature) Debra Dorse (Print) Debra Dorse Date 2/21/07

Inspector (Signature) Jerry Gene Cooper (Print) Jerry Gene Cooper Badgc # 150 Date 2/21/2007

