

Establishment Name GEORGETOWN CUPCAKE
 Address 3301 M ST NW
 City/State/Zip Code Washington, DC 20007
 Telephone (202) 333-8448 E-mail address Abhi@georgetowncupcake.com
 Date of Inspection 08 / 10 / 2022 Time In 12 : 15 PM Time Out 01 : 15 PM
 License Holder Georgetown Cupcake LLC
 License/Customer No. 09313xxxx-69011459
 License Period 12 / 01 / 2019 - 11 / 30 / 2021 Type of Inspection Follow-up
 Establishment Type: Bakery Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	0	R	1
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) ELIZABETH KELLY-DOAN					
CFPM #: <u>FS-98830</u>					
CFPM Expiration Date: <u>07/18/2025</u>					
D.C. licensed trash or solid waste contractor: Republic Services					
D.C. licensed sewage & liquid waste transport contractor: N/A					
D.C. licensed pesticide operator/contractor: Orkin					
D.C. licensed ventilation hood system cleaning contractor: N/A					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
Supervision			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager			
Employee Health			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
IN	OUT	N/O	
		<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use			
IN	OUT	N/O	
		<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth			
Control of Hands as a Vehicle of Contamination			
IN	OUT	N/O	
		<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible			
Approved Source			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction			
Protection from Contamination			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food			
Potentially Hazardous Food (Time/Temperature Control for Safety Food)			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooking time and temperatures			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
19. Proper reheating procedures for hot holding			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cooling time and temperature			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
21. Proper hot holding temperatures			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures			
<u>IN</u>	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
23. Proper date marking and disposition			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
24. Time as a public health control: procedures and records			
Consumer Advisory			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered			
Chemical			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan			

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
Safe Food and Water			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods			
Food Temperature Control			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate			
Food Identification			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container			
Prevention of Food Contamination			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display			
<u>IN</u>	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored			
IN	OUT	N/A	N/O
		<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits and vegetables			
Proper Use of Utensils			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used			
IN	OUT	N/A	
		<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly			
Utensils, Equipment, and Vending			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean			
Physical Facilities			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed			
<u>IN</u>	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean			
IN	OUT		
		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used			

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
62. - The establishment's business license expired on November 30, 2021. REPEAT	4300.2	No person shall operate a food establishment with an expired license. Pf

Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink (kitchen))	104.0F	(Reach-in Refrigerator)	37.0F	2% Reduced Fat Milk (Reach-in Refrigerator) (Cold Holding)	37.0F	(Reach-in Refrigerator)	41.0F
Hot Water (Handwashing sink - coffee station)	101.0F						

Inspector Comments:

Violation cited at the previous inspection conducted on 07/13/22 have been corrected.

- 25-A DCMR 203.3
- 25-A DCMR 3004.1
- 25-A DCMR 1005.1
- 25-A DCMR 1600.1
- 25-A DCMR 1524.2
- 25-A DCMR 803.1
- 25-A DCMR 3210.1
- 25-A DCMR 1608.1
- 25-A DCMR 1900.3
- 25-A DCMR 2707.1

SUMMARY SUSPENSION for operating a food establishment with an expired license in violation of §§ 4300.2 Pf and 4408.1(k)(2) P; In order for license to be restored, a non-compliance restoration fee of \$100 (for re-inspection during normal business hours) or \$400 (for re-inspection during non-business hours) must be paid before an inspection can be scheduled and all violations must be corrected and approved by DC Health. Please see the details in the Restoration Procedures document provided by the inspector. The Health Regulation and Licensing Administration (HRLA) Processing Center is open to the public Monday, Tuesday, Thursday, and Friday, 9 am – 1 pm, and Wednesday, 9 am - 3:30 pm (except holidays). Please note: Violations of the D.C. Department of Health's Food Code may incur administrative and/or civil fines and penalties.

If you have any questions, please contact the Area Supervisor at food.safety@dc.gov with your inquiry details.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)

Elizabeth Kelly-Doan
(Print)

08/10/2022
Date


Inspector (Signature)

Solomon Balcha
(Print)

038
Badge #

08/10/2022
Date