

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002
http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name THE BIG BOARD
 Address 421 H ST NE
 City/State/Zip Code WASHINGTON, DC 20002
 Telephone (202) 450-4075 E-mail address broker@thebigboarddc.com
 Date of Inspection 01 / 19 / 2022 Time In 05 : 07 PM Time Out 06 : 31 PM
 License Holder Drane Flannery Restaurant LLC
 License/Customer No. 09313xxxx-71103270
 License Period 06 / 01 / 2021 - 05 / 31 / 2023 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	1	COS	0	R	0
Priority Foundation Violations	4	COS	1	R	0
Core Violations	6	COS	0	R	0
Certified Food Protection Manager (CFPM)					
CFPM #:					
CFPM Expiration Date: / /					
D.C. licensed trash or solid waste contractor: KMG					
D.C. licensed sewage & liquid waste transport contractor: Valley Protein					
D.C. licensed pesticide operator/contractor: ORKIN					
D.C. licensed ventilation hood system cleaning contractor: Professional Hood Cleaners					

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

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

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