

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2. - There is no one on duty during the time of inspection, that has a Certified Food Protection Manager ID Card issued by the Department. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	203.2	A person in charge who is a certified food protection manager as required in Section 203.1 shall be re-certified every three (3) years. P
10. - Observed handwashing sink located in the kitchen blocked. Issue was corrected during inspection. (Corrected On Site)	2414.1	A handwashing sink shall be maintained so that it is accessible at all times for employee use. Pf
10. - Observed handwashing sink located in the kitchen used to hold dishes. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2414.2	A handwashing sink shall not be used for purposes other than handwashing. Pf
10. - There is no soap, towels at the handwashing sink located in the kitchen. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3001.1	Each handwashing sink or group of two (2) adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Pf
15. - Food is not stored in a manner to protect from cross contamination, food in the walk in refrigerator, the reach in refrigerator and the refrigerator under the counter is stored uncovered. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	802.1(c)-(h)	Food shall be protected from cross contamination by: (c) Cleaning equipment and utensils as specified in Section 1901 and sanitizing as specified in Section 2002; (d) Except as specified in Section 802.2, storing the food in packages, covered containers, or wrappings; (e) Cleaning hermetically sealed containers of food of visible soil before opening; (f) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (g) Storing damaged, spoiled, or recalled food being held in the food establishment as specified in Section 3103; and (h) Separating fruits and vegetables, before they are washed as specified in Section 806 from ready-to-eat food.
23. - Temperature control for safety foods intended to be held for more than 24 hours are not date marked in the walk in refrigerator. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1007.1	Except when packaging food using a reduced oxygen packaging method as specified in Section 1011, and except as specified in Section 1007.4 and 1007.5, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less for a maximum of seven (7) days. Pf
40. - Food employee observed not wearing a hair restraint while working with open food. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.
45. - Single-service items unprotected at counter. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2203.2	Clean equipment and utensils shall be stored as specified in Section 2203.1 and shall be stored: (a) In a self-draining position that allows air drying; and (b) Covered or inverted.
49. - Observed mold build up in the refrigerator under the counter. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1900.3	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
51. - Observed kitchen handwashing sink without water canalization. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.
55. - Observed openings in the kitchen ceilings. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2802.1	Except as specified in Section 2802.2, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (a) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; (b) Closely woven and easily cleanable carpet for carpeted areas; and (c) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink - Bar)	119.0F	Hot Water (2-compartment sink)	129.0F	Hot Water (3-compartment sink)	123.0F	(Walk-in Freezer)	40.0F
(Under-counter Refrigerator)	40.0F	(Reach-in Refrigerator)	36.0F	Cheese (Cold Bar) (Cold Holding)	36.0F	Bacon (Cold Bar) (Cold Holding)	36.0F
Beef (Cold Bar) (Cold Holding)	39.0F	Tomatoes chopped (Cold Bar) (Cold Holding)	38.0F	Lettuce (Cold Bar) (Cold Holding)	36.0F	Peppers (Cold Bar) (Cold Holding)	38.0F
Cucumbers (Cold Bar) (Cold Holding)	38.0F	Cabbage (Cold Bar) (Cold Holding)	38.0F				

Inspector Comments:

Correct violation within 5 calendar days

Correct violation within 14 calendar days

If you have any question, please contact the area supervisory sanitarian at food_safety@dc.gov.

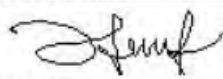
DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure 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)

Eric Flannery
(Print)

01/19/2022
Date

Inspector (Signature)



Ilda Bengui
(Print)

415
Badge #

01/19/2022
Date