Government of the District of Columbia

Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

DOH Department of Health

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE-8th Floor • Washington, DC 20002 • food.safety@dc.gov

Establishment Name HHS CAFETERIA

Address 200 INDEPENDENCE AVE SW

City/State/Zip Code Washington, DC 20002

Telephone (202) 205-5508 E-mail address doris.cardenas@hhs.gov

Date of Inspection 06 / 05 / 2015 Time In 10 : 55 AM Time Out 12 : 55 PM

License Holder Corporate Chefs Inc

License/Customer No. 09313xxxx-70110220

License Period 12 / 01 / 2014 - 11 / 30 / 2016 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1☐ 2☐ 3☐ 4☐ 5☐

Critical Violations	6	COS	2	R	0
Noncritical Violations	5	COS	0	R	0

Certified Food Protection Manager (CFPM)
DORIS CARDENAS

CFPM #: FS-51698

CFPM Expiration Date: 05/02/2015

D.C. licensed trash or solid waste contractor:
BUILDING

D.C. licensed sewage & liquid waste transport contractor:
VALLEY PROTEINS

D.C. licensed pesticide operator/contractor:
STERITECH PEST CONTROL

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R
	Demonstration of knowledge		
IN OUT N/A	1.Correct response to questions	☐	☐
	Employee Health		
IN OUT	2.Management awareness; policy present	☐	☐
IN OUT	3.Proper use of restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN OUT N/O	4.Proper eating, tasting, drinking, or tobacco use	☐	☐
IN OUT N/O	5.No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT N/O	6.Hands clean and properly washed	☐	☐
IN OUT N/A N/O	7.No bare hand contact with ready-to-eat foods or approved	☐	☐
IN OUT	8.Adequate handwashing sinks properly supplied and accessible	☐	☐
	Approved Source		
IN OUT N/A N/O	9.Food obtained from approved source	☐	☐
IN OUT N/A N/O	10.Food received at proper temperature	☐	☐
IN OUT	11.Food in good condition, safe, unadulterated	☐	☐
IN OUT N/A N/O	12.Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN OUT N/A N/O	13.Food separated and protected	☐	☐
IN OUT N/A	14.Food-contact surfaces: cleaned & sanitized	☐	☐
IN OUT	15.Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐
	Potentially Hazardous Food (TCS Food)		
IN OUT N/A N/O	16.Proper cooking time and temperatures	☐	☐
IN OUT N/A N/O	17.Proper reheating procedures for hot holding	☐	☐
IN OUT N/A N/O	18.Proper cooling time & temperatures	☐	☐
IN OUT N/A N/O	19.Proper hot holding temperatures	☐	☐
IN OUT N/A N/O	20.Proper cold holding temperatures	☐	☐
IN OUT N/A N/O	21.Proper date marking & disposition	☐	☐
IN OUT N/A N/O	22.Time as a public health control: procedures & records	☐	☐
	Consumer Advisory		
IN OUT N/A	23.Consumer advisory provided for raw or undercooked foods	☐	☐
	Highly Susceptible Populations		
IN OUT N/A	24.Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical		
IN OUT N/A	25.Food additives: approved & properly used	☐	☐
IN OUT N/A	26.Toxic substances properly identified, stored, used	☐	☐
	Conformance with Approved Procedures		
IN OUT N/A	27.Compliance with variance, specialized process, and HACCP plan	☐	☐

GOOD RETAIL PRACTICES

Compliance Status		COS	R
	Safe Food and Water		
IN OUT N/A	28.Pasteurized eggs used where required	☐	☐
IN OUT	29.Water & Ice from approved source	☐	☐
IN OUT N/A	30.Variance obtained for specialized processing methods	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
IN OUT	36.Insects, rodents, & animals not present	☐	☐
IN OUT	37.Contamination prevented during food preparation, storage, & display	☐	☐
IN OUT	38.Personal cleanliness	☐	☐
IN OUT	39.Wiping cloths: properly used & stored	☐	☐
IN OUT	40.Washing fruits & vegetables	☐	☐
	Proper Use of Utensils		
IN OUT	41.In-use utensils: properly stored	☐	☐
IN OUT	42.Utensils, equipment & linens: properly stored, dried, & handled	☐	☐
IN OUT	43.Single-use/single-service articles: properly stored & used	☐	☐
IN OUT	44.Gloves used properly	☐	☐
	Utensils, Equipment, and Vending		
IN OUT	45.Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	☐	☐
IN OUT	46.Warewashing facilities: installed, maintained, & used; test strips	☐	☐
IN OUT	47.Nonfood-contact surfaces clean	☐	☐
	Physical Facilities		
IN OUT	48.Hot & cold water available; adequate pressure	☐	☐
IN OUT	49.Plumbing installed; proper backflow devices	☐	☐
IN OUT	50.Sewage & waste water properly disposed	☐	☐
IN OUT	51.Toilet facilities: properly constructed, supplied, & cleaned	☐	☐
IN OUT	52.Garbage & refuse properly disposed; facilities maintained	☐	☐
IN OUT	53.Physical facilities: installed, maintained, & clean	☐	☐
IN OUT	54.Adequate ventilation & 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

Person-in-Charge (Signature)	(Print)		Date
Inspector (Signature)	ROSS J. GATERETSE (Print)	624 Badge #	06/05/2015 Date

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