



Food Establishment Inspection Report Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

							nup://don.dc.gov/service/food-safety email: 10	od.saiet	<u>y@ac.go</u>		
Establis	nment N	Jame GREEN ISLAND BAKERY		Priority Violations 0 COS 0 R 0							
۸ عاما۔۔۔۔	1260 N	IEW VODY AVE NE					Priority Foundation Violations 0 COS 0		0		
Address	1309 F	NEW YORK AVE NE					Core Violations 0 COS 0 Certified Food Protection Manager (CFPM)	K	0		
City/Sta	te/Zip C	Code WASHINGTON, DC 20002					CAROLINE JOHNSTON				
Telephone (202) 823-5541 E-mail address <u>cazza.johnston@gmail.com</u>							CFPM #: FS-93895				
Date of	Inspecti	on 08 / 05 / 2021 Time In 10 : 45 AM Time	Out 11	: 35 AM	М		CFPM Expiration Date: <u>07/04/2024</u>				
License	Holder	GreenIsland Bakery, LLC					D.C. licensed trash or solid waste contractor: Roadrunner				
License/	Custom	er No.							—		
			.: D				D.C. licensed sewage & liquid waste transport contract Valley Proteins	01.			
License	Period (08 / 05 / 2021 - 08 / 20 / 2021 Type of Inspec	tion Pre	eoperatio	nal		D.C. licensed pesticide operator/contractor:				
Establis	nment T	ype: Caterer Risk Categor	y 1□ 2□	3 4 2	5□		Ecolab				
							D.C. licensed ventilation hood system cleaning contrac PRS Filter Services LLC	tor:			
		ESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		1-		OD RETAIL PR			1		
Compliar	ce Status	Supervision	COS	R	Co	ompliance Statu	us Safe Food and Water	cos	R		
IN OUT		1.Person in charge present, demonstrates knowledge, and				OUT N/A	30.Pasteurized eggs used where required				
_		performs duties				OUT	31.Water and ice from approved source				
<u>IN</u> OUT		2.Certified Food Protection Manager Employee Health			IN	OUT <u>N/A</u>	32.Variance obtained for specialized processing methods Food Temperature Control				
IN OUT		3.Management, food employee, and conditional employee;			INI	OUT	33.Proper cooling methods used; adequate equipment for				
<u>IN</u> OUT		knowledge, responsibilities, and reporting			_		temperature control				
IN OUT		4. Proper use of restriction and exclusion				OUT N/A N/O					
<u>IN</u> OUT		5.Procedures for responding to vomiting and diarrheal events Good Hygienic Practices	ш	ļШ		OUT N/A N/C	O 35.Approved thawing methods used 36.Thermometers provided and accurate				
IN OUT	N/O				<u> </u>	001	Food Identification	-	, –		
IN OUT	N/O	7.No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination			IN	OUT	37.Food properly labeled; original container Prevention of Food Contamination				
IN OUT	N/O	8.Hands clean and properly washed		1 🗆	<u>IN</u>	OUT	38.Insects, rodents, and animals not present				
<u>IN</u> OUT I		9.No bare hand contact with RTE foods or a pre-approved			_	OUT	39.Contamination prevented during food preparation, storage,				
<u></u> 0011	100	alternate procedure properly allowed	_	-	_		and display				
IN OUT		10.Adequate handwashing sinks properly supplied and accessible			IN IN	OUT N/A OUT	40.Personal cleanliness 41.Wiping cloths: properly used and stored				
		Approved Source		ļ	I IN	OUT N/A N/C			15		
IN OUT		11.Food obtained from approved source					Proper Use of Utensils		. –		
	V/A <u>N/O</u>	12.Food received at proper temperature			<u>IN</u>	OUT	43.In-use utensils: properly stored				
<u>in</u> out		13.Food in good condition, safe, and unadulterated			IN	OUT	44.Utensils, equipment and linens: properly stored, dried, and				
IN OUT	N/A N/O	14.Required records available: shellstock tags, parasite destruction			IN	OUT	handled 45.Single-use/single-service articles: properly stored and used				
		Protection from Contamination		J		OUT N/A	46.Gloves used properly		1 =		
<u>in</u> out i		15.Food separated and protected			_		Utensils, Equipment, and Vending	l			
<u>in</u> out i	V/A	16.Food-contact surfaces: cleaned and sanitized			IN	OUT	47.Food and nonfood-contact surfaces cleanable, properly				
<u>IN</u> OUT		17.Proper disposition of returned, previously served, reconditioned, and unsafe food					designed, constructed, and used 48.Warewashing facilities: installed, maintained, and used; test	1			
		Potentially Hazardous Food (Time/Temperature Control for Safety		ļ	<u>IN</u>	OUT	strips				
		Food)			IN	OUT	49.Nonfood-contact surfaces clean				
IN OUT		18.Proper cooking time and temperatures					Physical Facilities	l _			
	V/A N/O	19. Proper reheating procedures for hot holding				OUT	50.Hot and cold water available; adequate pressure				
	V/A N/O	20.Proper cooling time and temperature 21.Proper hot holding temperatures		1 🖁	IN IN	OUT	51.Plumbing installed; proper backflow devices 52.Sewage and waste water properly disposed		1 🖁		
IN OUT		22.Proper cold holding temperatures	ä	1 =	IN	OUT	53. Toilet facilities: properly constructed, supplied, and cleaned				
	V/A N/O	23.Proper date marking and disposition	_	16	IN	OUT	54.Garbage and refuse properly disposed; facilities maintained		1 =		
IN OUT	N/O	24. Time as a public health control: procedures and records			IN IN IN	OUT	55.Physical facilities installed, maintained, and clean				
		Consumer Advisory	_	. –	<u>IN</u>	OUT	56.Adequate ventilation and lighting; designated areas used				
IN OUT	<u>N/A</u>	25.Consumer advisory provided for raw or undercooked foods			l ,.	d = ! :	OUT = not in $N/O =$	not			
IN OUT	N/A	Highly Susceptible Populations 26.Pasteurized foods used; prohibited foods not offered		Ιロ	ı	v = in co	mpliance compliance observ	/ed			
		Chemical									
IN OUT		27.Food additives: approved and properly used			N	I/A = not	applicable COS = corrected on- R = re	Jeal			
IN OUT	V/A	28. Toxic substances properly identified, stored, and used			١.,		site violation	าท			

violation

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IN OUT N/A

29.Compliance with variance, specialized process, and HACCP plan

1369 NEW YORK	AVE NI	Ε					
OBSERVATIONS			25 DCMR	CORRECTIVE ACTIO	NS		
Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink (kitchen))	106.0F	Hot Water (3- compartment sink) 113.0F	Hot Water (Dishwashing Machine - Final Rinse Cycle)	e 180.0F	Hot Water (Dishwashing Machine - Wash Cycle)	160.0F
(Walk-in Freezer)	0.0F	Cheese (Walk-in Refrigerator) (Col Holding)	d 38.0F	Milk (Walk-in Refrigerator) (Cold Holding)	38.0F		
Inspector Comme APPROVED - no o		for the issuance of	f CATEREI	R business license.			
	menu, y	ou are required to s		e District Of Columbia new menu and be appro			
If you have questio	n, please	contact the superv	isor at <u>foo</u>	d.safety@dc.gov.			
	OC Health also	performs follow up inspections to		orm a pass-fail inspection. The amount of ons which were cited on the initial report h			
			Car	roline Johnston		08/05/2021	
Person-in-Charge (Signatur	re)	(Pr	int)		Date	
Increase (Signatur)	*	nal Yasin	026		08/05/2021	
Inspector (Signature) (Prin			IIL)	Bac	lge#	Date	

Establishment Name GREEN ISLAND BAKERY Establishment Address

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