



8/23/2021

<https://mail-attachment.googleusercontent.com/attachment/u/0/?ui=2&ik=f74dc9a8d9&attid=0.1&permmsgid=msg-f:1707269270121142751&th=17b1705b0d82d9df&view=att&disp=inline&ser=1&saddbat...>

IN OUT **N/A**

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

Establishment Name GREEN ISLAND BAKERY Establishment Address
1369 NEW YORK AVE NE

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS		
Temperatures					
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)	180.0F
(Walk-in Freezer)	0.0F	Cheese (Walk-in Refrigerator) (Cold Holding)	38.0F	Milk (Walk-in Refrigerator) (Cold Holding)	38.0F
<p>Inspector Comments: APPROVED - no objection for the issuance of CATERER business license.</p> <p>You are approved based on the menu you submitted to the District Of Columbia Department of Health. If there is a need to change the menu, you are required to submit the new menu and be approved by the Department prior to implementation of the new menu.</p> <p>If you have question, please contact the supervisor at food.safety@dc.gov.</p> <p><small>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.</small></p>					
 Person-in-Charge (Signature)		Caroline Johnston (Print)		08/05/2021 Date	
 Inspector (Signature)		Jemal Yasin (Print)		026 Badge #	
				08/05/2021 Date	

FSHISD_2015_3