### DC HEALTH

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

MURIEL BOWSER, MAYOR

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 FOOD SHOW (CONCESSION A)	Priority Violations	0	cos	0	R	0	
Address 801 MOUNT VERNON PL NW	Priority Foundation Violations	0	COS	0	R	0	
Address	Core Violations	0	COS	0	R	0	
City/State/Zip Code_Washington, DC 20001	Certified Food Protection Manager (I JON DORNBUSCH	CFPM	)			***************************************	
Telephone (202) 249-3598 E-mail address_dombusch-jon@aramark.com	CFPM #: FS-78141						
Date of Inspection 07 /22 /2019 Time In 10 : 10 AM Time Out 11 : 45 AM	CFPM Expiration Date: 05/23/2020	<u>)                                    </u>					
License Holder Aramark Sports and Entertaiment Services LL	D.C. licensed trash or solid waste cor	ntracto	r:				
License/Customer No.	几工	****					
License Period / / - Type of Inspection Follow-up	D.C. licensed sewage & liquid waste Valley Proteins	transp	ort cont	ractor			
Establishment Type: Delicatessen Risk Category 1 2 2 3 4 5	D.C. licensed pesticide operator/contractor: Innovative Pest Management  D.C. licensed ventilation hood system cleaning contractor: Safety First Services						

Compliance	IE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTE Status	COS	R
	Supervision		
IN_OUT	1.Person in charge present, demonstrates knowledge,	1	<b></b>
	and performs duties		
<u>IN</u> OUT	2.Certified Food Protection Manager		
	Employee Health		
IN OUT	3.Management, food employee, and conditional		
IN OUT	employee; knowledge, responsibilities, and reporting		
IN OUT	Proper use of restriction and exclusion		
IN OUT	5.Procedures for responding to vomiting and diarrheal events		🗆
	Good Hyglenic Practices		*********
IN OUT N/	-   On roper caulty, tasting, difficulty, or topacco use		
IN OUT N/			
	Control of Hands as a Vehicle of Contamination		
IN OUT N/O	- Cirianas dicari and properly trasfied		
IN OUT N/A N/O	9.No bare hand contact with RTE foods or a		
	pre-approved alternate procedure properly allowed		ш
IN OUT	10.Adequate handwashing sinks properly supplied and accessible		
	Approved Source		
IN OUT	11.Food obtained from approved source		
IN OUT N/A N/O	12.Food received at proper temperature		
דעס או	13.Food in good condition, safe, and unadulterated		
IN OUT N/A N/C	14.Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN OUT N/A	15.Food separated and protected		
IN OUT N/A	16.Food-contact surfaces: cleaned and sanitized		Ħ
IN OUT	17.Proper disposition of returned, previously served,		_
114 001	reconditioned, and unsafe food		
	Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
N OUT N/A N/C	18.Proper cooking time and temperatures		
N OUT N/A N/C	19.Proper reheating procedures for hot holding		븜
N OUT N/A N/C	20.Proper cooling time and temperature		늄
N OUT N/A N/C	21.Proper hot holding temperatures	$\exists$	붐
N OUTN/A	22.Proper cold holding temperatures	旹	Ħ
N OUTN/A N/C			8
N OUT N/A N/C	OA Ti		
	Consumer Advisory		
N OUTN/A	25.Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations		
N OUT N/A	26.Pasteurized foods used; prohibited foods not offered		
	Chemical	<u> </u>	
N OUTN/A	27.Food additives: approved and properly used		
N OUTNA	28. Toxic substances properly identified, stored, and used	무니	무
	Conformance with Approved Procedures		
	29.Compliance with variance, specialized process, and		
N OUT N/A	HACCP plan		

		Streety That Services							
	GOOD RETAIL PRACTICES								
Ç	ompliance S		COS	R					
Ļ		Safe Food and Water							
	OUT N/A	30.Pasteurized eggs used where required							
Z	OUT	31.Water and ice from approved source							
IN	OUT N/A	32.Variance obtained for specialized processing methods							
		Food Temperature Control							
	OUT	33.Proper cooling methods used; adequate equipment for temperature control							
IN	OUT N/A N/O	34.Plant food properly cooked for hot holding							
IN	OUT N/A N/O	35.Approved thawing methods used							
IN	OUT	36.Thermometers provided and accurate							
		Food Identification		*****					
IN	OUT	37.Food properly labeled; original container							
		Prevention of Food Contamination		4					
JN	OUT	38.Insects, rodents, and animals not present							
	OUT	39.Contamination prevented during food preparation, storage, and display							
	OUT N/A	40.Personal cleanliness							
	OUT	41.Wiping cloths: properly used and stored	<u> </u>						
IN	OUT N/A N/O	42. Washing fruits and vegetables	<del></del>						
		Proper Use of Utensils							
IN.	OUT	43.In-use utensils: properly stored							
IN	OUT	44.Utensils, equipment and linens: properly stored, dried, and handled							
	OUT	45.Single-use/single-service articles: properly stored and used							
iN	OUT N/A	46.Gloves used properly							
	717711	Utensils, Equipment, and Vending							
<u>IN</u>	OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
	OUT	48.Warewashing facilities: installed, maintained, and used; test strips							
iN	OUT	49.Nonfood-contact surfaces clean							
		Physical Facilities							
	OUT	50.Hot and cold water available; adequate pressure							
	OUT	51.Plumbing installed; proper backflow devices							
ΙΝ	OUT	52.Sewage and waste water properly disposed	6						
IN	OUT	53.Toilet facilities: properly constructed, supplied, and cleaned							
	OUT	54.Garbage and refuse properly disposed; facilities maintained							
IN	OUT	55.Physical facilities installed, maintained, and clean							
	OUT	56.Adequate ventilation and lighting; designated areas used							
EXT.	- in compliance	2,189							

N/A = not applicable

OUT = not in compliance COS = corrected on-site

N/O = not observed R = repeat violation

#### Establishment Name THE FOOD SHOW (CONCESSION A) Establishment Address 801 MOUNT VERNON PL NW

	1 (E. 18. E. S.	T.	emperat	ures	50 Sec. 55 Sec.		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Tem
Hot Water (Handwashing Sink - kitchen)	122.0F	(Refrigerator - reach-in)	40.0F	(Refrigerator - reach-in)	36.0F	(Freezer - Reach-In)	0.0F
(Freezer - Reach-In)	10.0F	(Refrigerator - drawer)	34.0F	(Walk-in Refrigerator)	39.0F		
APPROVED - no objection for the	issuance D	Delicatessen business licens	e.				
If you have question, please contained by the property of the	rcentage, or	rating for establishment inspecting for the port. DC Health also performs for	ion reports. V ollow up insp	We perform a pass-fail inspection ections to ensure the violations v	n. The amou which were	nt of Priority, Priority Foundatio cited on the initial report have b	ö
C Health does not assign a grade in	rcentage, or	rating for establishment inspecting for the port. DC Health also performs for	ion reports. V ollow up insp ealthinspectio	We perform a pass-fail inspection ections to ensure the violations v	n. The amou which were o	nt of Priority, Priority Foundatio cited on the initial report have b 07/22/2019	n, and C een

Jemal Yasin (Print)

Inspector (Signature)

026 Badge #

FSHISD\_2015\_3

07/22/2019 Date



AM GOVERNMENT OF THE DISTRICT OF COLUMBIA MURIEL BOWSER, MAYOR

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 FOOD SHOW (	CONCESSION B)	Priority Violations 0
901 MOUNT VERNION DE NUI		Priority Foundation Violations 0
Address 801 MOUNT VERNON PL NW		Core Violations 0
City/State/Zip Code Washington, DC 2000	1	Certified Food Protection Manager (CFP JON DORNBUSCH
Telephone (202) 249-3598 E-1	mail address_dornbusch-jon@aramark.com	
Date of Inspection 07 / 22 / 2019 Time	e In 10 : 10 AM Time Out 11 : 45 AM	CFPM Expiration Date: 05/23/2020
License Holder Aramark Sports and Entertain	aiment Services LLC	D.C. licensed trash or solid waste contra-
License/Customer No		
License Period///	/ Type of Inspection Follow-up	D.C. licensed sewage & liquid waste tran Valley Proteins
Establishment Type: Delicatessen	Risk Category 1 □ 2 ■ 3 □ 4 □ 5 □	D.C. licensed pesticide operator/contract Innovative Pest Management
		D.C. licensed ventilation hood system cl

Compliance	Statue	COS	R
Compilation	I Supervision		<u></u>
	1.Person in charge present, demonstrates knowledge,		r
<u>IN</u> OUT	and performs duties		
IN OUT	2,Certified Food Protection Manager		
	Employee Health		
IN OUT	3.Management, food employee, and conditional		<u> </u>
IN OUT	employee; knowledge, responsibilities, and reporting		
IN OUT	4.Proper use of restriction and exclusion		
IN OUT	5.Procedures for responding to vomiting and diamheal		
	events	ind.	
	Good Hyglenic Practices		
IN OUT N/	on topol coming, toothing, or tooliver too		
IN OUT N/			
	Control of Hands as a Vehicle of Contamination		
IN OUT N/	1 out talliag grade brokers, magnet		
IN OUT N/A N/O	9.No bare hand contact with RTE foods or a		
	pre-approved alternate procedure properly allowed		
IN OUT	10.Adequate handwashing sinks properly supplied and accessible		
	Approved Source		
IN OUT	11.Food obtained from approved source		
IN OUT N/A N/O	12.Food received at proper temperature		
IN OUT	13.Food in good condition, safe, and unadulterated		
IN OUT N/A N/O	14.Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		·
IN OUT N/A	15.Food separated and protected		
IN OUT N/A	16.Food-contact surfaces: cleaned and sanitized	H	ᅡ븕
	17.Proper disposition of returned, previously served,		<u> </u>
IN OUT	reconditioned, and unsafe food		
	Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
IN OUT N/A N/C			
N OUT N/A N/C			H
IN OUT N/A N/C			H
IN OUT N/A N/C			H
IN OUT N/A	22.Proper cold holding temperatures		H
IN OUT N/A N/C			
IN OUT N/A N/O	Od Time as a rublic backto control procedures and		
	Consumer Advisory		
	25.Consumer advisory provided for raw or undercooked		
IN OUT N/A	foods		
	Highly Susceptible Populations		
IN OUTN/A	26.Pasteurized foods used; prohibited foods not offered		
	Chemical		
IN OUT N/A	27.Food additives: approved and properly used		
IN OUT N/A	28. Toxic substances properly identified, stored, and used		
	Conformance with Approved Procedures		
IN OUT N/A	29.Compliance with variance, specialized process, and		
	HACCP plan	_	. —

Priority Violations	0	COS	0	R	0	
Priority Foundation Violations	0	cos	0	R	0	
Core Violations	0	cos	0	R	0	
Certified Food Protection Manager JON DORNBUSCH	(CFPN	<b>1</b> )				
CFPM #: FS-78141						
CFPM Expiration Date: 05/23/202	0_					
D.C. licensed trash or solid waste co JLT	ntract	or:				
D.C. licensed sewage & liquid waste transport contractor: Valley Proteins						
D.C. licensed pesticide operator/contractor: Innovative Pest Management						
D.C. licensed ventilation hood system cleaning contractor: Safety First Services						

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

IN = in compliance N/A = not applicable OUT = not in compliance

N/O = not observed

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Person-in-Charge (Signature)

Inspector (Signature)

OBSERVATIONS			25 DCMR CORRECTIVE ACTIONS			6265		
Temperatures								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
(Reach-in Refrigerator)	40.0F	(Refrigerator - drawer)	36.0F	(Freezer - Reach-In)	20.0F	(Freezer - Reach-In)	25.0F	
(Handwashing Sink - kitchen)	112.0F	(Walk-in Refrigerator)	40.0F					
Inspector Comments: Violations (DCMR Title 25-A 1 APPROVED - no objection for	•			spection conducted on 06/0	16/2019 have l	been abated.		
f you have question, please co DC Health does not assign a grade violations are tallied at the top of e	percenta	ge, or rating for establishment i	nspection repo	orts. We perform a pass-fail insi	pection. The arr	nount of Priority, Priority Foundat	ion, and Core	

Jon Dornbusch (Print)

Jemal Yasin (Print) 026

Badge #

07/22/2019 Date

FSHISD\_2015\_3

07/22/2019 Date



MURIEL BOWSER, MAYOR

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THE POOD SHOW (CO)	NICECCIONI EN	The state of the s	10	Lage	10	í
Establishment Name THE FOOD SHOW (CO)	NCESSION E)	Priority Violations	0	cos	1	ı
ON MOVING VICTORION DE AUN		Priority Foundation Violations	0	COS	0	İ
Address 801 MOUNT VERNON PL NW		- Core Violations	0	COS	0	ĺ
City/State/Zip Code Washington, DC 20001		Certified Food Protection Manager JON DORNBUSCH	(СГРМ	)		١
Telephone (202) 249-3598 E-mail	address_dornbusch-jon@aramark.com					
<u> </u>	10 : 10 AM Time Out 11 : 45 AM	CFPM Expiration Date: 05/23/202	:0_			
License Holder Aramark Sports and Entertaime	ent Services LLC	D.C. licensed trash or solid waste of JLT	ontracto	r:		•
License/Customer No	Type of Inspection Follow-up	D.C. licensed sewage & liquid wast Valley Proteins	te transp	ort con	ractor:	
Establishment Type: Delicatessen	Risk Category 1 2 2 3 4 4 5	D.C. licensed pesticide operator/cor Innovative Pest Management	ntractor	1		
		D.C. licensed ventilation hood syste Safety First Services	em clear	ning cor	tractor:	

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

		Salety That Services		
80A)	1551 (61 /61 /63	GOOD RETAIL PRACTICES		
Co	mpliance St	tatus	COS	R
		Safe Food and Water		
	OUT N/A	30.Pasteurized eggs used where required		
ו או	OUT	31.Water and ice from approved source		
IN (	OUT N/A	32. Variance obtained for specialized processing methods		
		Food Temperature Control		
<u>IN</u> (		33.Proper cooling methods used; adequate equipment for temperature control		
חד ו	OUT N/A N/O	34.Plant food properly cooked for hot holding		
ר אד	OUT N/A N/O	35.Approved thawing methods used		
IN (	OUT	36.Thermometers provided and accurate		
		Food Identification		
- אד	OUT	37.Food properly labeled; original container		
		Prevention of Food Contamination		
JN (	OUT	38.Insects, rodents, and animals not present		
IN (	OUT	39.Contamination prevented during food preparation, storage, and display		
JN 4	OUT N/A	40.Personal cleanliness		
IN (		41.Wiping cloths: properly used and stored		
IN (	OUT N/A N/O	42.Washing fruits and vegetables		
		Proper Use of Utensils		
IN (	OUT	43.In-use utensils: properly stored		
IN (	OUT	44.Utensils, equipment and linens: properly stored, dried, and handled		
IN (	OUT	45.Single-use/single-service articles: properly stored and used		
IN (	OUT N/A	46.Gloves used properly		
		Utensils, Equipment, and Vending		
IN (	OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN (		48.Warewashing facilities: installed, maintained, and used; test strips		
IN (	OUT	49.Nonfood-contact surfaces clean		
		Physical Facilities		
IN с		50.Hot and cold water available; adequate pressure		
K		51.Plumbing installed; proper backflow devices		
IN (	OUT	52.Sewage and waste water properly disposed		
IN (	OUT	53. Toilet facilities: properly constructed, supplied, and cleaned		
IN (		54.Garbage and refuse properly disposed; facilities maintained		
IN (	ΟυΤ	55.Physical facilities installed, maintained, and clean		
IN (	OUT	56.Adequate ventilation and lighting; designated areas used		

IN = in compliance N/A = not applicable OUT = not in compliance COS = corrected on-site

N/O = not observed R = repeat violation

#### Establishment Name THE FOOD SHOW (CONCESSION E) Establishment Address 801 MOUNT VERNON PL NW

OBSE	RVAT	ONS 25 DCM	/IR	CORRI	ECTIV	E ACTIONS				
Temperatures										
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Hot Water (3-compartment sink)	126.0F	(Walk-in Refrigerator)	37.0F	(Refrigerator - reach-in)	36.0F	(Refrigerator - reach-in)	36.0F			
(Refrigerator - reach-in)	0.0F	Chicken (Refrigerator - reach-in) (Cold Holding)	0.0F							
DC Health does not assign a gra	de, percer each insp	he area supervisory sanitarian Mr. Ronn ntage, or rating for establishment inspection re- ection report. DC Health also performs follow te ection report, follow this link: https://dc.healthir	ports. We up inspect	perform a pass-fall inspection. The one to ensure the violations which	ne amoun th were cit	t of Priority, Priority Foundation, a ted on the initial report have been	and Core			
Person-in-Charge (Signature)			on Dornb rint)	usch		07/22/2019 Date				
Inspector (Signature)		Jemal Yasin (Print)		026 Badge #		07/22/2019 Date				



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Establishment Name THE FOOD SHOW (CO	NCESSION C)	Priority Violations	0	COS	0	R	0
Address 801 MOUNT VERNON PL NW		Priority Foundation Violations	1	cos	<del>}</del>	R	
Address_601 MOONT VERNONTE IVW		Core Violations	2	COS	2	R	0
City/State/Zip Code Washington, DC 20001		Certified Food Protection Manager JON DORNBUSCH	(CFPM	f)			
Telephone (202) 249-3598 E-mai	l address dornbusch-jon@aramark.com	.CFPM #:_FS-78141					
	11 : 30 AM Time Out 01 : 30 PM	CFPM Expiration Date: 05/23/202	0_				
License Holder Aramark Sports and Entertains	ment Services LLC	D.C. licensed trash or solid waste c	ontracti	or:			
License/Customer No		D.C. licensed sewage & liquid wast	a trans	nort cont	racto		
License Period / ///	Type of Inspection Ownership change	Valley Protiens	ic irans	port com			
Establishment Type: Delicatessen	Risk Category 1 <sup>□</sup> 2 <sup>□</sup> 3 <sup>□</sup> 4 <sup>□</sup> 5 <sup>□</sup>	D.C. licensed pesticide operator/con Innovative Pest Management	ntractor	:			
• • • • • • • • • • • • • • • • • • • •		D.C. licensed ventilation hood syste Safety First Services	em clea	ning cor	itracto	or:	

Compliance S	tatus	COS	R
•	Supervision		
IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
IN OUT	2.Certified Food Protection Manager		
	Employee Health		
N_ OUT	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting		
IN OUT	Proper use of restriction and exclusion		
N OUT	5.Procedures for responding to vomiting and diarrheal events		
	Good Hygienic Practices		
IN OUT NO	6.Proper eating, tasting, drinking, or tobacco use		
<u>ию</u> тио и	7.No discharge from eyes, nose, and mouth		
	Control of Hands as a Vehicle of Contamination		
N OUT <u>N/O</u>	8.Hands clean and properly washed		
IN OUT N/A N/O	9.No bare hand contact with RTE foods or a		
	pre-approved alternate procedure properly allowed		
IN_OUT	Adequate handwashing sinks properly supplied and accessible		
,,,	Approved Source		
N OUT	11.Food obtained from approved source		
IN OUT N/A N/O	12.Food received at proper temperature		
IN_OUT	13.Food in good condition, safe, and unadulterated		
IN OUT <u>N/A</u> N/O	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN_OUT N/A	15.Food separated and protected		
IN <u>OUT</u> N/A	16.Food-contact surfaces: cleaned and sanitized		
IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
	Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
	18.Proper cooking time and temperatures		
N OUTNA NIO	19.Proper reheating procedures for hot holding		
N OUT N/A N/O	2011 10001 0001113 11110 11111 1111111111		
N OUT N/A N/O	21.Proper hot holding temperatures		
N OUT N/A	22.Proper cold holding temperatures		
IN OUT N/A <u>N/O</u>	23.Proper date marking and disposition		
IN OUT <u>N/A</u> N/O	24.Time as a public health control: procedures and records		
	Consumer Advisory		
N OUT <u>N/A</u>	25.Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations		_
n out <u>n/a</u>	26.Pasteurized foods used; prohibited foods not offered		
(	Chemical		
N OUT <u>N/A</u>	27.Food additives: approved and properly used		므
IN <u>OUT</u> N/A	28. Toxic substances properly identified, stored, and used		
	Conformance with Approved Procedures 29.Compliance with variance, specialized process, and		
IN OUT <u>N/A</u>	29.Compilance with variance, specialized process, and HACCP plan		

	Salety Phist Services		
	GOOD RETAIL PRACTICES		
Compliance S		cos	R
	Safe Food and Water		
IN OUT N/A	30.Pasteurized eggs used where required		
<u>IN</u> OUT	31.Water and ice from approved source		
IN OUT N/A	32. Variance obtained for specialized processing methods		
	Food Temperature Control		
IN OUT	33.Proper cooling methods used; adequate equipment for temperature control		
IN OUT N/A N/C	2 34.Plant food properly cooked for hot holding		
IN OUT N/A N/C	235.Approved thawing methods used		
IN OUT	36.Thermometers provided and accurate		
	Food Identification		
<u>IN OUT</u>	37.Food properly labeled; original container		
	Prevention of Food Contamination		
<u>IN OUT</u>	38.Insects, rodents, and animals not present	П	
IN_OUT	39.Contamination prevented during food preparation, storage, and display		
IN_OUT N/A	40.Personal cleanliness		
<u>IN</u> OUT	41.Wiping cloths: properly used and stored		
IN OUT N/A N/C	2 42.Washing fruits and vegetables		
	Proper Use of Utensils		
<u>IN</u> OUT	43.In-use utensils: properly stored		
IN OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	П	
IN OUT	45.Single-use/single-service articles: properly stored and used	П	
IN OUT N/A	46.Gloves used properly		
	Utensils, Equipment, and Vending		
IN_OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN OUT	48.Warewashing facilities: installed, maintained, and used; test strips		
IN <u>OUT</u>	49.Nonfood-contact surfaces clean		
	Physical Facilities		
IN OUT	50.Hot and cold water available; adequate pressure		
IN OUT	51.Plumbing installed; proper backflow devices		
<u>IN</u> OUT	52.Sewage and waste water properly disposed		
<u>IN</u> OUT	53.Toilet facilities: properly constructed, supplied, and cleaned		
IN OUT	54.Garbage and refuse properly disposed; facilities maintained		
IN OUT	55.Physical facilities installed, maintained, and clean		
IN OUT	56.Adequate ventilation and lighting; designated areas used		

IN = in compliance N/A = not applicable OUT = not in compliance

N/O = not observed

#### Establishment Name THE FOOD SHOW (CONCESSION C) Establishment Address 801 MOUNT VERNON PL NW

				~ 1	N TO TO COM	TY MILL COMY ON YOU	
AUST AND CONTROL OF CO	RVATIO		25 DCM			IVE ACTIONS	
16 Light mold accumulation of (PIC had an employee empty and inspection.) (Corrected On Site)	oserved ins I clean the	side of the large ice machine. ice machine at the time of	1901.5	utensils and equipment in co (time/temperature control for contamination may have occ tea dispensers and consumer Before restocking consumer dispensers and display control beverage dispensing nozzles makers, cooking oil storage dispensing lines or tubes, co a frequency specified by the	ontact with for safety food curred; (b) A r self-service self-service siners; and (o s and enclose tanks and di offee bean gr manufactur	used as specified in Section 1904, a cood that is not potentially hazardor d) shall be cleaned: (a) At any time at least every twenty-four (24) hou a tensils such as tongs, scoops, or equipment and utensils such as or do components of equipment such as ice bins are docomponents of equipment such istribution lines, beverage and syruinders, and water vending equipmer; or (2) Absent manufacturer to preclude accumulation of soil o	when rs for iced ladles; (c) ondiment ad as ice p ent: (1) At
28 Spray bottle containing a choserved with no label containin stored inside. (PIC removed the the time of inspection.) (Correcte	g the comr bottle from	non name of the chemical the food preparation area at	3302.1	Working containers used fo and sanitizers taken from bu with the common name of the	ılk supplies s	sonous or toxic materials, such as shall be clearly and individually id Pf	cleaners entified
49 Food debris observed on the sink. (Employee cleaned the food inspection.) (Corrected On Site)			1900.3	Nonfood-contact surfaces of dust, dirt, food residue, and		shall be kept free of an accumulat	on of
0 13 America 15 E 15 Mills 16 16			Temp	eratures			
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	126.0F	(Walk-in Refrigerator)	38.0F	Hot Water (3-compartment sink)	123.0F	(Under-counter Refrigerator)	34.0F

(Refrigerator - drawer) Inspector Comments:

The DC Health Food Safety and Hygiene Inspection Services Division APPROVES this facility for the issuance of a new DELICATESSEN license at this time.

(Reach-in Refrigerator)

38.0F

38.0F

(Reach-in Refrigerator)

40.0F

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fall 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)	Jon Dornbusch (Print)		06/06/2019 Date	
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #	06/06/2019 Date	



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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 CONVENTION CENT	ER 3RD FLOOR MAIN KITCHEN	Priority Violations	0	cos	0	
		Priority Foundation Violations	0	cos	0	
Address_801 MOUNT VERNON PL NW		Core Violations	0	COS	0	ĺ
City/State/Zip Code_WASHINGTON, DC 20		Certified Food Protection Manager (G JON DORNBUSCH	CFPM)	)		
Telephone (202) 249-3000 E-m	ail address_dornbusch-jon@aramark.com	CFPM #: FS-78141				-
	In 11 : 30 AM Time Out 01 : 30 PM	CFPM Expiration Date: 05/23/2020	_			
License Holder Aramark Sports and Entertain	nment Services LLC	D.C. licensed trash or solid waste con JLT	ntracto	r:		
License/Customer No		D.C. licensed sewage & liquid waste	transp	ort con	tractor:	
License Period / _//	/ Type of Inspection Follow-up	Valley Protiens				•
Establishment Type: Delicatessen	Risk Category 1 <sup>12</sup> 2 <sup>12</sup> 3 <sup>12</sup> 4 <sup>12</sup> 5 <sup>12</sup>	D.C. licensed pesticide operator/cont Innovative Pest Management	ractor:			
- J PT-		D.C. licensed ventilation hood system	n clean	ing cor	itractor:	

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

	Safety First Services		
	GOOD RETAIL PRACTICES		
Compliance :	Status	COS	R
	Safe Food and Water		
IN OUTN/A	30.Pasteurized eggs used where required		
IN OUT	31.Water and ice from approved source		
IN OUT N/A	32.Variance obtained for specialized processing methods		
	Food Temperature Control		
IN OUT	33.Proper cooling methods used; adequate equipment for temperature control		
IN OUTN/A N/	O 34.Plant food properly cooked for hot holding		
IN OUTN/A N/	O 35.Approved thawing methods used		
IN OUT	36.Thermometers provided and accurate		
	Food Identification		<u> </u>
IN OUT	37.Food properly labeled; original container		
117 007	Prevention of Food Contamination	<u> </u>	اسا
<u>IN</u> OUT	38.Insects, rodents, and animals not present		
<u>IN</u> 001	39.Contamination prevented during food preparation,		
IN OUT	storage, and display		
IN OUTN/A	40.Personal cleanliness		
דעס או	41.Wiping cloths: properly used and stored		
IN OUTN/A N/	42.Washing fruits and vegetables		
	Proper Use of Utensils		
IN OUT	43.In-use utensils: properly stored		
IN OUT	44.Utensils, equipment and linens: properly stored, dried, and handled		
IN OUT	45.Single-use/single-service articles: properly stored and used		П
IN OUT N/A	46.Gloves used properly		
	Utensils, Equipment, and Vending		<u> </u>
IN OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN OUT	48. Warewashing facilities: installed, maintained, and used; test strips		
IN OUT	49.Nonfood-contact surfaces clean		
	Physical Facilities		
IN OUT	50.Hot and cold water available; adequate pressure		
IN OUT	51.Plumbing installed; proper backflow devices		<del>                                     </del>
IN OUT	52.Sewage and waste water properly disposed		
IN OUT	53. Tollet facilities: properly constructed, supplied, and cleaned		
IN OUT	54.Garbage and refuse properly disposed; facilities maintained		П
IN_ OUT	55.Physical facilities installed, maintained, and clean		
IN OUT	56.Adequate ventilation and lighting; designated areas used		

IN = in compliance N/A = not applicable OUT = not in compliance COS = corrected on-site

N/O = not observed R = repeat violation Establishment Name CONVENTION CENTER 3RD FLOOR MAIN KITCHEN Establishment Address 801 MOUNT VERNON PL NW

OBSER	VATIO	NS 2	5 DCMR		CORRECT	IVE ACTIONS	
			Tempe	ratures	1. 48476b 201. júl. 26. j		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (3-compartment sink)	117.0F	Hot Water (Handwashing Sink)	110.0F	(Walk-in Refrigerator)	38.0F	(Walk-in Refrigerator)	37.0F
			-			hid his disconnict Personal Viv	
Inspector Comments: The DC Health Food Safety at All items abated from the prev Please submit all questions/in DC Health does not assign a grad violations are tallied at the top of e corrected. To view an establishme	ious inspe quiries to t	ction conducted on 5/31/19. ( the Area Supervisor at food.s ge, or rating for establishment ins	(25 DCMR afety@dc.g pection repor	3201.1, 2707.1, 2418.1, 1 ov for efficient response. ts. We perform a pass-fail insinspections to ensure the viol	809.1, 1804.1,	1525.1, 3210.1)	
Person-in-Charge (Signature)			Jon (Print	Dornbusch		06/06/2019 Date	
Inspector (Signature)	1 11 11	Denise 7	Г. Lucas		603 Badge#	06/06/2019 Date	



MURIEL BOWSER, MAYOR

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

Stablishment Name_THE FOOD SHOW (CONCESSION D)	Priority Violations 1 COS 1 R 0
	Priority Foundation Violations 0 COS 0 R 0
Address_801 MOUNT VERNON PL NW	Core Violations 1 COS 1 R 0
City/State/Zip Code Washington, DC 20001	Certified Food Protection Manager (CFPM) JON DORNBUSCH
elephone (202) 249-3598 E-mail address dombusch-jon@aramark.com	CFPM#: FS-78141
Date of Inspection 06 / 06 / 2019 Time In 11 : 30 AM Time Out 01 : 30 PM	CFPM Expiration Date: 05/23/2020
icense Holder Aramark Sports and Entertainment Services LLC	D.C. licensed trash or solid waste contractor:
icense/Customer No	D.C. licensed sewage & liquid waste transport contractor:
icense Period/	Valley Protiens
Stablishment Type: Delicatessen Risk Category 1 2 2 3 4 5 5	D.C. licensed pesticide operator/contractor; Innovative Pest Management
	D.C. licensed ventilation hood system cleaning contractor:

Compliance S	tatus	COS	R
•	Supervision		
IN OUT	Person in charge present, demonstrates knowledge,		
	and performs duties		1
IN OUT	2.Certified Food Protection Manager		
	Employee Health		
IN OUT	3.Management, food employee, and conditional		
_	employee; knowledge, responsibilities, and reporting		
IN OUT	Proper use of restriction and exclusion		
<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events		
	Good Hygienic Practices		
IN OUT N/O	6.Proper eating, tasting, drinking, or tobacco use		
IN OUT N/O	7.No discharge from eyes, nose, and mouth		
	Control of Hands as a Vehicle of Contamination		
IN_OUT N/O	8.Hands clean and properly washed		
IN_OUT N/A N/O	9.No bare hand contact with RTE foods or a		
	pre-approved alternate procedure properly allowed		
IN_OUT	10.Adequate handwashing sinks properly supplied and accessible		
	Approved Source		
IN OUT	11.Food obtained from approved source		
IN OUTNA N/O	12.Food received at proper temperature		
IN_OUT	13.Food in good condition, safe, and unadulterated		
in out <u>n/a</u> n/o	14.Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN_OUT N/A	15.Food separated and protected		
IN_OUT N/A	16.Food-contact surfaces: cleaned and sanitized		
IN_OUT	17.Proper disposition of returned, previously served,		
<u></u> 00.	reconditioned, and unsafe food		
	Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
	18.Proper cooking time and temperatures		
IN OUT N/A <u>N/O</u>			
IN OUT N/A <u>N/O</u>	20.Proper cooling time and temperature		
IN OUT N/A N/O	21.Proper hot holding temperatures		
IN <u>OUT</u> N/A	22.Proper cold holding temperatures		
IN_OUT N/A N/O	23. Proper date marking and disposition		
IN OUT <u>N/A</u> N/O	24.Time as a public health control: procedures and records		
	Consumer Advisory		
IN OUT <u>N/A</u>	25.Consumer advisory provided for raw or undercooked foods	П	
	Highly Susceptible Populations		
IN OUT <u>N/A</u>	26.Pasteurized foods used; prohibited foods not offered		
	Chemical		
IN OUT <u>N/A</u>	27.Food additives: approved and properly used		
IN_OUT N/A	28. Toxic substances properly identified, stored, and used		
	Conformance with Approved Procedures		
IN OUT.N/A	29.Compliance with variance, specialized process, and		
OUI <u></u>	HACCP plan		

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

IN = in compliance N/A = not applicable

OUT = not in compliance COS = corrected on-site

R = repeat violation

#### Establishment Name THE FOOD SHOW (CONCESSION D) Establishment Address 801 MOUNT VERNON PL NW

Inspector (Signature)

OBSERVA	TIONS		25 DCMF		CORRECTIVE ACTIONS					
22. Cold food items are held at impro onions). (Food employee discarded the cold holding temperatures at the time of Site)	served at improper	1005.1	health control a temperature co	Except during preparation, cooking, or cooling, or when time is used as health control as specified in Section 1009, potentially hazardous food (temperature control for safety food) shall be maintained: (b) At five deg (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less. P			(time/			
43 Ice scoop observed stored with the handle inside of the ice machine/bin. (PIC removed the ice scoop from inside of the ice machine during the inspection.) (Corrected On Site)			810.1	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (a) Except as specified in Section 810.1(b), in the food wheir handles above the top of the food and the container; (b) In food that is not potentially hazardous (time/temperature control for safety food) with their handle above the top of the food within containers or equipment that can be closed, such bins of sugar, flour, or cinnamon; (c) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified in Sections 1901 and 2001; (d) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice creator mashed potatoes; (e) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/tempera control for safety food); or (f) In a container of water if the water is maintained a temperature of at least fifty-seven degrees Celsius (57 degrees C) (one hundred thirty-five degrees Fahrenheit (135 degrees F)) and the container is cleaned at a frequency specified in Section 1901.3.						
			Tempe	ratures						
Item/Location	Temp	Item/Location		p   Item/Location	1	Temp	Item/Location	Temp		
Hot Water (3-compartment sink)	113.0F	(Walk-in Refrigerat	tor) 37.0	Hot Water (Ha Sink)	ndwashing	112.0F	(Reach-in Refrigerator)	34.0F		
(Reach-in Refrigerator)	32.0F	Onions raw (Cold I (Cold Holding)	Bar) 55.0I	Hamburger co (Hot Holding)	oked (Griddle)	190.0F	Onions cooked (Griddle) (Hot Holding)	195.0F		
Veggie Burger (Hot Holding Cabinet) (Hot Holding)	152.0F	(Refrigerator - disp	olay) 40.01	,						
Inspector Comments: The DC Health Food Safety and Hy Please submit all questions/inquirle DC Health does not assign a grade, per violations are tallied at the top of each ir corrected. To view an establishment's ir	es to the A centage, or	rea Supervisor at fo rating for establishmer port. DC Health also p	ood.safety@dc.g nt inspection repo erforms follow up	ov for efficient res ts. We perform a pa inspections to ensur	sponse.					
			lon	Dornbusch			06/06/2019			

Denise Lucas (Print)

FSHISD\_2015\_3

06/06/2019

Date

603 Badge #



GOVERNMENT OF THE DISTRICT OF COLUMBIA MURIEL BOWSER, MAYOR

**R** 0 **R** 0

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@

Establishment Name_L2 KITCHEN & DOWNTOWN FOOD DISTRICT	Priority Violations	0	COS	0	T
OOL MOVEMENT ATTOMONERS AND	Priority Foundation Violations	0	Cos	0	T
Address_801 MOUNT VERNON PL NW	Core Violations	4	cos	2	I
City/State/Zip Code_WASHINGTON, DC 20002	Certified Food Protection Manage JON DORNBUSCH	r (CFPM	()		
Telephone (202) 249-3598 E-mail address_dombusch-jon@aramark.com	CFPM #: FS-78141				-
Date of Inspection 05 /31 /2019 Time In 10 :15 AM Time Out 01 :30 PM	CFPM Expiration Date: 05/23/20	20			
License Holder Aramark Sports And Enetertainment Services LLC	D.C. licensed trash or solid waste	contracto	or:		
License/Customer No.					=
License Period/// Type of Inspection Initial	D.C. licensed sewage & liquid was Valley Protiens	ste trans	port con	tractor	:
Establishment Type: Restaurant Total Risk Category 1 2 2 3 4 5	D.C. licensed pesticide operator/co Innovative Pest Management	ntractor	:		
	D.C. licensed ventilation hood sys	tem clea	ning cor	ntractor	<u></u>

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

	Safety First Services		
	GOOD RETAIL PRACTICES		
Compliance S	tatus	cos	R
	Safe Food and Water		
IN OUT <u>N/A</u>	30.Pasteurized eggs used where required		
<u>IN</u> OUT	31.Water and ice from approved source		
IN OUT N/A	32.Variance obtained for specialized processing		
001 <u>1474</u>	methods	ב	1
	Food Temperature Control		
IN_ OUT	33.Proper cooling methods used; adequate equipment		
	for temperature control		
IN OUTN/A N/O	34.Plant food properly cooked for hot holding		
<u>סעא</u> אוא דעס או	don pprotoc dicting mental area		
ТИ <u>ООТ</u>	36.Thermometers provided and accurate		
	Food Identification		
דעס אַן	37.Food properly labeled; original container		<u> </u>
	Prevention of Food Contamination		r
IN OUT	38.Insects, rodents, and animals not present		
IN OUT	39.Contamination prevented during food preparation, storage, and display		
IN OUT N/A	40.Personal cleanliness		
<u>IN</u> OUT	41.Wiping cloths: properly used and stored		
IN OUTN/A N/O	42.Washing fruits and vegetables		
	Proper Use of Utensils		
<u>IN</u> OUT	43.In-use utensils: properly stored		
IN OUT	44.Utensils, equipment and linens: properly stored, dried, and handled		
<u>IN</u> OUT	45.Single-use/single-service articles: properly stored and used		
IN OUT N/A	46.Gloves used properly		
	Utensils, Equipment, and Vending		
IN_OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN OUT	48.Warewashing facilities: installed, maintained, and used; test strips		
IN <u>OUT</u>	49.Nonfood-contact surfaces clean		
	Physical Facilities		
IN_OUT	50.Hot and cold water available; adequate pressure		
IN_OUT	51.Plumbing installed; proper backflow devices		
IN OUT	52.Sewage and waste water properly disposed		<u> </u>
IN <u>OUT</u>	53. Tollet facilities: properly constructed, supplied, and cleaned		
TUO MI	54. Garbage and refuse properly disposed; facilities maintained		
IN OUT	55.Physical facilities installed, maintained, and clean		
IN <u>OUT</u>	56.Adequate ventilation and lighting; designated areas used		

OUT = not in compliance

COS = corrected on-site

N/O = not observed

IN = in compliance

N/A = not applicable

#### Establishment Name L2 KITCHEN & DOWNTOWN FOOD DISTRICT Establishment Address 801 MOUNT VERNON PL NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
36 Various refrigeration units observed without visible/working thermometers inside (Downtown Food Dist.). (Employee placed thermometers inside of ref. units at the time of inspection.) (Corrected On Site)	1524.2	Cold or hot holding equipment used for potentially hazardous food (time/temperature control for safety food) shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except as specified in Section 1524.3.
49 Various hand washing sinks and outsides of some cooking equipment observed unclean (Downtown Food Dist.)(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1903.1	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
53 The toilet room door in the dry storage area is propped open when not in use. (Employee closed the toilet room door during the inspection.) (Corrected On Site)	3208.1	Toilet room doors as specified in Section 2911 shall be kept closed except during cleaning and maintenance operations.
56 In various sections of the food preparation area/kitchen and dry storage areas, several of the light bulbs are not shielded or not otherwise shatter resistant. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2908.1	Except as specified in Section 2908.2, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles.

	100		Tempo	eratures			
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Walk-in Refrigerator)	42.0F	(Walk-in Freezer)	-15.0F	Hot Water (3-compartment sink)	117.0F	Hot Water (Handwashing Sink)	105.0F
(Walk-in Refrigerator)	40.0F	Hot Water (Handwashing Sink)	105.0F	(Walk-in Refrigerator)	40.0F	Hot Water (Handwashing Sink)	115.0F
Hot Water (Handwashing Sink)	110.0F	(Walk-in Refrigerator)	38.0F	(Walk-in Refrigerator)	32.0F	Hot Water (Handwashing Sink)	114.0F
(Reach-in Refrigerator)	40.0F	(Reach-in Refrigerator)	32.0F				

Inspector Comments:

The DC Health Food Safety and Hygiene Inspection Services Division APPROVES this facility for the issuance of a new RESTAURANT license at this time.

Correct items cited within 14 days as listed within the observations section of this report.

Please submit all questions/inquires to the Area Supervisor at food.safety@dc.gov for efficient response.

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.

| Denise T. Lucas | Gos | Date 


SOME GOVERNMENT OF THE DISTRICT OF COLUMBIA IX MURIEL BOWSER, MAYOR

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

stablishment Name UPTOWN FOOD DISTRIC	CT	Priority Violations	0	COS	0	R	0
		Priority Foundation Violations	0	Cos	0	R	0
Address 801 MOUNT VERNON PL NW		Core Violations	0	COS	0	R	0
City/State/Zip Code WASHINGTON, DC 20002		Certified Food Protection Manager JON DORNBUSCH	(CFPM	1)	•		
elephone (202) 249-3598 E-mail a	ddress_dombusch-jon@aramark.com	.CFPM #:_FS-78141					=
Date of Inspection 06 / 06 / 2019 Time In 1	CFPM Expiration Date: 05/23/2020						
icense Holder Aramark Sports and Entertainme	ent Services LLC	D.C. licensed trash or solid waste of JLT	contract	or:			
.icense/Customer Noicense Period////	Type of Inspection Follow-up	D.C. licensed sewage & liquid was Valley Protiens	te trans	port con	tractor		
Establishment Type: Restaurant Total	Risk Category 1 2 2 3 4 5 5	D.C. licensed pesticide operator/co Innovative Pest Management	ntracto	r:			
		D.C. licensed ventilation hood syst Safety First Services	em clea	ining cor	ntractor	:	

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

		Surety 1 list bot vises		
\$ 10 A	0 8 8 8	GOOD RETAIL PRACTICES		
Cor	npliance St		cos	R
		Safe Food and Water	•	
		30.Pasteurized eggs used where required		
IN C		31.Water and ice from approved source		
IN C	OUT N/A	32.Variance obtained for specialized processing methods		
		Food Temperature Control		
IN C	101	33.Proper cooling methods used; adequate equipment for temperature control		
IN C	O/N A/NTUC	34.Plant food properly cooked for hot holding		
IN C	OVA AVATUC	35.Approved thawing methods used		
<u>IN</u> C	DUT	36.Thermometers provided and accurate		
		Food Identification		
IN C	DUT	37.Food properly labeled; original container		
		Prevention of Food Contamination		
<u>IN</u> (		38.Insects, rodents, and animals not present		
<u>IN</u> C	וטכ	39.Contamination prevented during food preparation, storage, and display		
		40.Personal cleanliness		
IN C		41.Wiping cloths: properly used and stored		
IN C	OVN A/N TUC	42.Washing fruits and vegetables		
		Proper Use of Utensils		
JN C		43.In-use utensils: properly stored		
IN C	וטנ	44.Utensils, equipment and linens: properly stored, dried, and handled		
IN C	וטנ	45.Single-use/single-service articles: properly stored and used		
JN. C	OUT N/A	46.Gloves used properly		
		Utensils, Equipment, and Vending		
IN C	OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN C	OUT	48.Warewashing facilities: installed, maintained, and used; test strips		
IN C	JUT	49.Nonfood-contact surfaces clean		
		Physical Facilities		
IN C		50.Hot and cold water available; adequate pressure		
<u>IN</u>		51.Plumbing installed; proper backflow devices		
IN C	דטכ	52.Sewage and waste water properly disposed		
IN C	OUT	53.Toilet facilities: properly constructed, supplied, and cleaned		
IN C		54.Garbage and refuse properly disposed; facilities maintained		
IN (		55.Physical facilities instalted, maintained, and clean		
IN C	DUT	56.Adequate ventilation and lighting; designated areas used		
72.7	·/	OUT - vot in compliance		

OUT = not in compliance COS = corrected on-site N/O = not observed N/A = not applicable R = repeat violation Establishment Name UPTOWN FOOD DISTRICT Establishment Address 801 MOUNT VERNON PL N

OBSE	RVATIO	NS 2	5 DCMR	CO	DRRECT	IVE ACTIONS	-47.00
			Tempe	ratures			
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (3-compartment sink)	111.0F	Hot Water (Handwashing Sink)	107.0F	Hot Water (Handwashing Sink)	114.0F		
	-						
All items abated from the pre	vious inspe	ction conducted on 5/31/19. ( he Area Supervisor at food.s: je, or rating for establishment inspersor, DC Health also perform	25 DCMR 2 afety@dc.g	2418.1, 816.1, 3210.1, 1524 ov for efficient response. ts. We perform a pass-fall inspec	2, 1901.5, 2	RESTAURANT license at this 2402.1)  ount of Priority, Priority Foundation e cited on the initial report have be	
Person-in-Charge (Signature)			Jon (Print)	Dornbusch )		06/06/2019 Date	