

BZA 17589

Office of Zoning
441 4th Street N.W.
Suite 210
Washington, D.C. 20001

Dear Members of the Board of Zoning Adjustments:

I have lived in the Dupont area for forty-five years. I attended high school with the two sons of the owners of the Hanky Panky Delicatessen, the predecessor of the current Chef's Express Carry out at 1417 17th St. N.W. I hung out at the Hanky Panky on a daily basis. I know that the Hanky Panky operated from the 1950's, at least into the 1970's. It was a deli with no seating. Inside the delicatessen, there were cold cases for prepared foods, submarine sandwiches and the like. In winter they may have served soups. I never saw stoves or much other cooking infrastructure. It was not a restaurant. It was a small delicatessen, one of four in the area, which was owned and operated by the Lee family, who lived in the house upstairs.

Sincerely,

Stafford D Irwin

Stafford D. Irwin
1616 16th Street N.W.
Washington, D.C. 20009
202-328-3401

2007 APR 17 PM 1:38

D.C. OFFICE OF ZONING

RECEIVED

BOARD OF ZONING ADJUSTMENT
District of Columbia

CASE NO. 17589
EXHIBIT NO. 30

Board of Zoning Adjustment
District of Columbia
CASE NO. 17589
EXHIBIT NO. 30

May 9, 2004

In reference to the food service at the ground floor of 1417 17th Street NW

To whom it may concern:

I was a tenant of the second floor apartment of 1415 17th Street from April 1994 through the fall of 1995. During that time, the building next door, 1417th street NW consisted of two rental units—the top three floors were living space for a group of students and the ground floor was occupied by a small café. The cafe had a glass door refrigerator containing bottled sodas, juices, and water and a small counter area upon which they kept the condiments for a variety of sandwiches. I remember because as a working student, I would stop by frequently for their turkey sandwiches—the lady who worked there used roasted turkey meat she had cooked at home. It was small and clean and very low key.

In the summer of 1995, the business changed hands to another family. They maintained the same layout of the establishment, but changed the contents of the sandwiches to a lesser quality and talked a lot about opening a fast food Chinese carryout and would occasionally provide samples of food made on a small portable stove to see if there was any demand from the customers for food other than sandwiches.

Sincerely,

Myrna Iris Zelaya Quesada
6417 Rock Forest Drive, apt. 202
Bethesda, MD 20814
202-309-3591.

February 23, 2004

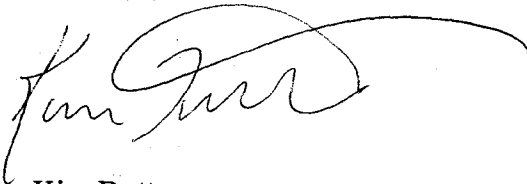
BZA 17589

To Whom It May Concern:

From December 2000 to December 2001 I resided at 1415 17th Street, N.W. Washington, DC 20036, and was one of Mr. Mark Biorge's tenants. Although I loved the location, and would have preferred to have renewed my lease, I was forced to move due to the rat infestation caused by the neighboring Chinese take-out restaurant. For at least three months, while I was a resident at this location, I was forced to find temporary accommodations due to the smell caused by rats dying within the apartment walls. Upon moving, it was clear that Mr. Biorge would not be able to rent out the apartment until the rat situation was solved.

At one point I investigated the alleyway behind the Chinese restaurant. What I found disgusted me. Trash cans were overflowing with discarded food, and the nearby ground had rat holes. It became evident to me that the food was attracting the rats, and furthermore, that the rats were entering the building through the restaurant. It is my opinion that restaurants and bedrooms do not mix.

Sincerely,

A handwritten signature in black ink, appearing to read 'Kim Dutton', with a large, sweeping flourish extending from the end of the name.

Kim Dutton

Anne Marchand and Steve Foster
1413 17th Street NW
Washington, DC 20036
202.257.2956

April 10, 2007

Members of the Board

(Time Frame) 1999 - 2006

In 1999 when I first heard rats running in the basement ceiling of my house at 1413 17th St., I became involved in a living nightmare, which lasted approximately seven years. My husband and I bought our house in 1996 and at that time all was well. Two years later, the deli next door changed hands and business models. The new business Chef Express increased food production in the building owned by Mr. Gorgone at 1417 17th St., which brought an increase in trash, odors, rodents, and motor scooters on sidewalk in the surrounding community. The rat activity outside picked up and moved into our homes. Rats began living in the walls in our adjoining 14' wide 125 yr old historically protected homes. I met the neighbors when I coordinated the Entech Pest control for all three of the buildings. Entech provided baiting and poison but was unable to stem the entry of rodents into the fast food restaurant and subsequently into our homes next door. This was the beginning of the nightmare for the residents of this block. I met the students who lived in the group house above the restaurant at 1417 17th Street and heard complaints about rats entering their living areas at night and in the daytime. I also saw firsthand how the rats traveled thru our homes when Mr. Bjorge hired Adcock Trapping to rip the ceilings and walls out of his basement at great expense. I made friends with Mr. Bjorge's basement tenant, Ed and said goodbye to Ed when he could no longer endure the stench of rats or health hazards and Ed abandoned his apartment. Rats were invading my own house. I could hear them in the walls and smell them everyday. Imagine the smell of urine and feces in straw and you can imagine the unpleasantness of daily life. This one factor went on for years with our pest control agency working to kill the rats in our house. When the rats actually died in the walls, we had weeks of rotting stench and flies.

It wasn't the only concern that presented itself from the food establishment. All the while 1417th 17th Street was cited by DCRA, DOH and DPW from 1996-2006 for a multitude of violations for such things, to my understanding, as rodent infestation, electrical violations, roof leaks, smoke detector violations, inoperative restaurant fire suppression system and needless to say improper trash and oil disposal and lacking proper business and residential certificates of occupancy, Not a high standard in my opinion for a business owner.

Some of the things that affected my husband and I were:

RATS IN OUR Walls - NESTING Odors, Hanta Virus and other health risks, unsanitary conditions in a home with rodents.

CONSTRUCTION BETWEEN WALLS

Mr. Bjorge hired the best contractor to seal the walls between his house and 1417 17th St. Entry holes were found where rats had chewed their way into his adjacent building. Since these 125-year-old homes are joined by lateral joists the rats came thru all three houses to nest close to an abundant food source. My husband and I contributed \$1000 to fortify our common basement wall with 1415 17th to try to curb the entry of rodents with chicken wire and concrete.

CAR WIRING

We park our car on a concrete pad in back of the house.

- In April & June 2005, we didn't know until we had the car dealer look under hood that the wiring harness to the cam angle crank sensor, (no current flow) was being chewed by

rodents and on another occasion and the wiring harness to high pressure switch was damaged. The nesting urine and feces smell under hood for 8-9 months, we masked with peppermint oil, a slightly less ghastly combination.
\$538 + taxes - 2 trips to car repair

SMELLS

One year after we moved in a very large commercial dumpster appeared behind 1417 17th Street. This began wafting smell of rooting garbage to our house and across to the Richmond condominiums. We no longer could open our windows for fresh air.

FAN

A large industrial fan constantly running blew more smells across our windows and onto the Richmond balconies. Some residents complained about not being able to use balconies anymore because of smells. The industrial exhaust fan is still on top of 1417 17th Street house.

BACK OF HOUSE.

Today I went out and looked at the back of Mr. Gorgon's house. The windows are in the same condition as 10 years ago.

ALLEY

COMMERCIAL TRASH PICK UP SERVICE – Spills in Alley attract rats and Flies

COMMERCIAL DUMPSTER

Volume of trash needed an industrial dumpster with lid off. Commercial restaurant with a commercial dumpster in a residential zone.

Filled with the refuse from each day's 12 hour cooking shift for the restaurant at 1417 17th St. causing odors, flies, rat attraction, garbage spills in alley

PEACE OF MIND

Six + years worth lost on dealing with this.

TIME AND EFFORT

I, Mr. Bjorge and other neighbors in our community have spent considerable time and effort and expense to reduce the risks to health and personal property that according to our experts say 1417th 17th has generated over the past decade. While a person has a right to earn an honest living, one person being able to run a business in a basement while hundreds of others suffer is not in the interest of community living. I do not relish the idea of beginning this nightmare again with another food establishment. The property in question is 14' wide, 14' from my front door, which means that any food business is going to create commercial concerns in such a tight residential space. And I mean tight. We can smell cooking from the other houses because we are joined by joists thru the 125-year-old building design. We will get an increase of litter in our front yard. Not to mention an increase in food delivery trucks, commercial trash service, carry out service, dumpster odors, and a quantity of food to attract rodents. It's been much more livable since Chef Express moved out of 1413 17th St. The quality of life in this residential zone was severely and negatively impacted by a food service at 1417 17th St. There are other options that Mr. Gorgone can use to generate income from his property.

Thank you for your consideration.

Case No.17589

April 12, 2007

Dear Members of the Board,

It is my understanding that Mr. Salvatore has stated before the BZA that the income from his building @ 1417 17th St. NW "is my retirement".

I would like to say that his "retirement" should not be facilitated on the backs of a few hundred of his closest neighbors. Mr.

Salvatore is aware of the impact the food establishment has had on his neighbors. There are numerous complaints filed and failed health inspections over the past several years that are a matter of public record. It is the people who live and work nearby who are exposed, daily to the health risks associated with improper food waste disposal and the inevitable rodent infestation that comes with it.

In addition to health risks, many of the adjacent properties have suffered structural damage as well as damage to automobiles from rodent infestation. The question is does the District bend a few rules to accommodate one property owner to the detriment of hundreds of property owners that surround that building.

Thank you for your consideration,

Steven C. Foster
1413 17th St. NW
Washington, DC 20036

BZA 17587
#7075

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last BJORGE First MARK Middle I. L.
ADDRESS: Street 1415 17th St NW Apt. # (if any) #2 City WASHINGTON D.C. State DC Zip Code 20036
Phone No. 202 256 2556 Fax No. E-Mail mlbjorge@yahoo.com

I hereby request to appear and participate as a party.
Signature Mark B Jorge Date 2-8-4
Will you appear as a(n) ☐ Proprietor ☒ Opponent Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I.
ADDRESS: Street Ste. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

1). How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

PLEASE SEE ATTACHED SHEET

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

OWNER AND OCCUPANT

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

MY PROPERTY IS ADJACENT TO PROPERTY AT ISSUE

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

PLEASE SEE ATTACHED SHEET

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

PLEASE SEE ATTACHED SHEET

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed zoning action than that of other person's in the general public.

MY HOME AND BUSINESS IS ADJACENT TO THE PROPERTY AT ISSUE.

1415 17th St. N.W.
Apartment #2
Washington, D.C. 20036
February 5, 2004
Reference: Application # 17075

Office of Zoning
441 4th Street N.W.
Suite 210
Washington, D.C. 20001

Dear Members of Board of Zoning Adjustment,
Subject: Application of Gorgone Family LP (Chef's Express Carryout)

I, Mark Bjorge, residing at 1415 17th Street N.W. Washington, D.C. 20036, request to appear and participate as a party in opposition of the application of the Gorgone Family LP. I will represent myself and the affected neighbors of Chef's Express who own and occupy residences on the 1400 block of 17th Street N.W. and the 1600 Block of P Street N.W. I have power of agent to represent these neighbors and written testimony from them. They are: Richmond Condominiums Owner's Association President Jeffery Molinoff, Anne Marchand, Paul Johnson, Roy Gilbert, Bill Fanelli, and The Berkley Apartments Resident Manager, John Brady.

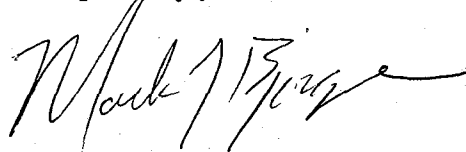
I own and occupy 1415 17th Street N.W., a multiunit residential building adjacent to Chef's Express's location at 1417 17th Street. My property is significantly affected by the operations of the Chef's Express carry out in a variety of ways. The impacts have included, but are not limited to:

- Interior rat infestation due to rats crossing through our shared party wall.
- Repair costs necessitated by rodent infestation
- Loss of rents due to rat infestation
- External rodent infestation promoted by restaurant waste stored several feet from my property
- Degradation of my outdoor spaces due to increased rodent activity
- Increased noise due to restaurant activities
- Strong cooking odors from the restaurant exhaust fans
- Strong waste odors from the restaurant's dumpster, particularly in warm seasons.
- Degradation of ability to use front and back exterior spaces due to the presence of restaurant waste and cooking odors
- Motorized delivery traffic on the sidewalk in front and about my residence
- Loss of ability to provide quiet enjoyment to my tenants
- Personal loss of quiet enjoyment of my residence.

The neighbors who have empowered me to represent them in this matter themselves represent every residential address on the East side of the 1400 block of 17th Street N.W. and the South Side of the 1600 block of P Street N.W. Each owns and occupies their own residence with the exception of John Brady, who is the resident manager of the Berkley House Apartments. Each of these neighbors is located on the same block as the Chef's Express restaurant. Their property either directly abuts that of the restaurant, or is removed from it by not more than 50 feet. They oppose the application of the Gorgone Family and request party status. I will represent their interests at the public hearing.

We request that the Board reject the application of the Gorgone Family LP. The neighboring residents have been unduly harmed by the existing restaurant operation in their property, and will continue to be harmed unless the illegal business activity is stopped.

Respectfully yours,

A handwritten signature in black ink, appearing to read "Mark L. Bjorge", with a long horizontal flourish extending to the right.

Mark L. Bjorge

Enclosure (1)

cc: Darren Bowie
Clark Ray
Carol Mitten
Anne Marchand
Berkley Apartments
Richmond Condominium Association
Paul Johnson
Roy Gilbert
Bill Fanelli

BZA 17589

[Print](#) - [Close Window](#)**From:** "Ray, Clark (EOM)" <clark.ray@dc.gov>**To:** "Mark Bjorge" <mlbjorge@yahoo.com>**Subject:** 1417 17th St., NW**Date:** Mon, 10 May 2004 08:56:45 -0400

May 10, 2004

To Whom It May Concern:

Please note that approximately six months ago; tenants from 1417 17th St., NW contacted my office requesting assistance with alleged rodent infestation and electrical code violations. Initial inspections revealed what appeared to be evidence of rodent infestation - large holes in the walls, appearance of 'gnaw marks' and rodent droppings. I also observed what I thought to be electrical code violations, i.e. lights not working and exposed wiring - I contacted the Department of Consumer and Regulatory Affairs and requested a Housing Inspection; an inspection was conducted; violations were noted an abatement notices were issued to the owner of the property.

Clark Ray

Ward 2

Neighborhood Services Coordinator

Office of the City Administrator

May 09, 2004

To whom it may concern:

I, Joel Alreu Silva, have been doing construction works for Mr. Mark Gjorge since 2003. I worked in one unit where there were many holes used by Rats to come inside the apartment, which I packed with concrete. I am working in another unit on the second floor where I also had to fill up a lot of holes in order to prevent Rats to get inside from Neighbor's apartment. If any additional is needed please contact me at 202.905.4418

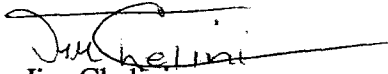
Sincerely,
Joel A. Silva

BZA 17589

Jim's Hands
15731 Bradford Road
Silver Spring, MD 20906
Phone: 301-924-4328
Fax: 301-774-4024

To Whom It May Concern:

I was hired by Mark Bjorge in Summer 2001 to repair the air conditioning system for his English basement apartment at 1415 17th Street N.W. Washington, DC. The air handler for the A/C unit is located in a bedroom closet at the rear of the apartment, along the wall shared with the carryout restaurant. The air conditioning was not functioning because rats had eaten through the low voltage wires going to the air handler unit. Upon opening the walls in order to replace the wiring, I discovered the area was filthy with rat droppings. I charged Mark Bjorge \$400 for repairs to the air conditioning.


Jim Chelini

301-345-0105 • P.G. Co.
703-352-7750 • No. Va.
301-345-4022 FAX

324 17589
Mont. Co. • 301-320-1166
A.A. Co. • 410-280-3300
24 Hr. Emer. Service

ADCOCK'S TRAPPING SERVICE

9215 51st Avenue, Unit 1
College Park, Maryland 20740

Specializing in the Removal
of Raccoons, Bats, Birds,
Snakes and All Other Wildlife

Licensed by The Department of
Natural Resources & The Maryland
Home Improvement Commission #51311

DATE
1/30/2003

Mark Bjorge
1415 17th Street NW
Washington, DC. 20036

P.O. NO:

BILLING STATEMENT

ACTIVITY	DESCRIPTION	AMOUNT
Repairs	RE: Rats crossing over from 1417 into 1415 due to open joist pockets along ceiling of basement. Removed drywall, and duct work, and possible water lines along left bulkhead in basement to gain access to open joist pockets. Sealed around joist using mortar and brick. Separated dryer exhaust line from bathroom and kitchen exhaust. Installed new galvanized hard line with new hood. Vacuumed all droppings in accessible areas. Replaced approx. (5) sheets of drywall taped and finished ready for paint. Installed access panels for rat traps. See Rodent Sheet 1,6,10 Thank You!	6,200.00

MAP:

REP:

Due: \$6,200.00

Repairs guaranteed against animal re-entry
for (5) years unless otherwise noted.

BZA 17589

1415 17th St. N.W.
Apartment #2
Washington, D.C. 20036
February 5, 2004
Reference: Application Number 17075

Office of Zoning
441 4th St. N.W.
Suite 210
Washington, D.C. 20001

Dear Members of the Board of Zoning Adjustments:

Subject: Conveyance of Power of Agent to Represent the Interests of the Undersigned In
Re: Gorgone Family LP Application, Number 17075

I, the undersigned, grant Mark Bjorge power of agent to represent my interests at the Board of Zoning Adjustment in regards to Application 17075 of the Gorgone Family LP.

Signed:

Name	Address	Phone Number:
Paul Johnson	1626 P St. N.W.	202-483-3091
William Fanelli	1602 P. St NW	800 965-6998
Jeff Malinoff	1401 17th St. NW No. 1001	202-483-8352
Roy Gilbert	1628 P St NW	202-667-0960
James Blum	1624 P St, NW	202-518-6116
John Brad	1425 17th St NW No. 1001	202-232-464

cc: Darren Bowie
Clark Ray
Carol Mitten
Anne Marchand
Richmond Condominium Association
Paul Johnson
Roy Gilbert
Bill Fanelli



PARTY STATUS APPLICATION



Notice: See other side of party status form for instructions.

NAME: Last MARCHAND First MARGARET ANNE Middle I.
ADDRESS: Street 1413 17th St NW Apt. # (if any) City WASH State DC Zip Code 20036
Phone No. 202-257-2956 Fax No. E-Mail anne@anne-marchand.com

Signature Anne Marchand Date 2/9/04

Will you appear as a(n) ☐ Witness ☒ Party Will you appear through legal counsel ☐ ☒ Yes ☐ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I.
ADDRESS: Street Sta. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

1). How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

SEE ATTACHED LETTER

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

OWNER

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

15 feet

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

See attached letter

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

See attached letter

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed zoning action than that of other person's in the general public.

I live here, the proximity is greater to the Restaurant and my property is affected.

B2A 17589

Anne Marchand
Steven Carroll Foster
1413 17th Street NW
Washington, DC 20036

February 5, 2004

DC Office of Zoning
441 4th Street NW
Suite 210
Washington, DC 20001

Dear Members of the Board of Zoning,

My husband, Steven Carroll Foster and I own the property adjacent to Mark Bjorge at 1413 17th St. NW. Mark lives next door to Chef Express Carryout at 1415 17th St. We are in opposition to the application by the Gorgone Family for a zoning use variance.

My husband and I have been at 1413 17th Street for seven years. During that time, the owners of Chef Express Restaurant moved into the basement at 1417 17th St. NW and began an extensive enlargement of kitchen facilities, adding a huge exhaust fan to the roof of the townhouse in order to cope with increased cooking and oil fumes inside the restaurant. The fan is one of many complaints we have in the neighborhood. It blows hot smelly air onto the balconies of the Richmond residents particularly in spring and summer.

The quality of all our lives declined when Chef Express carry out moved into the townhouse basement. We began to have trash disposal issues with their garbage dumpster spills in the fire lane alley next to our house, garbage odors from improper garbage disposal, insufficient trash collection and containers, and rodent harborage in the garbage area behind the restaurant. The restaurant dumpster is 10 feet from my back door. The dumpster today has no lid covering the garbage. It has been this way for 6 months. I became involved in these issues in 1999 when we began to get foul smells and heavy cooking odors in our homes adjacent to the restaurant. At that time, we didn't know the extent of the rat infestation in the building at 1417 17th Street. We knew soon enough when rats invaded our own homes. I became profoundly interested in the carry out and how it was operating.

At the beginning of 2000, I contracted the same Pest Control Company that serviced the carry out, to service Mark Bjorge and my town homes. Entech Pest Control determined for us that the rodents were coming in from the restaurant and confirmed the unsanitary conditions inside the establishment. I also had a first hand view from a young manager who toured me through the back of the carry out building. I saw improper and unsanitary food storage on the floors of the establishment. All 3 townhouses had many visits from Entech, many rodent baitings, and many direct applications of poison in the walls. None of this helped. There were too many rats and too much ready access to the restaurant food. The end result was that the Pest control company could not stem the entry of rodents into our homes. We had to take more aggressive measures.

These measures cost Mark Bjorge thousands of dollars to tear out walls and put up a barrier of chicken wire and concrete between the party walls with the restaurant. My husband and paid a thousand dollars into sealing one section of common basement wall with Mark as a preventative measure for our home. After Mark sealed his basement, we heard from the tenants living above the carry out restaurant that the rats were coming into the upper floors of their house. The rodent insulation is a preventative measure until the

rats chew another way into our homes. This is one of the efforts that are not working for us and at great expense.

Over the last four years, we enlisted the help of then ANC Commissioner Doug Damron, Michele Molotsky of Jack Evans Office, Clark Ray and Carol Mitten to help us resolve these issues. We have brought this to the attention of the ANC and to your attention. Everyone is aware of the deficiencies of operating a carry out restaurant in a tiny basement townhouse. Everyone has done his or her best to address the problem and get it resolved. Nothing has worked. We still have the same problems and the same issues. It is because the use is inappropriate to the space.

The Chef Express carryout still operates in that small space with insufficient food preparation areas and unsanitary storage. The Dept of Health has closed them on several occasions, the most recent being November of 2003. We have tried every conceivable enforcement to get the restaurant and building owner to comply.

The fact is that the space is deficient. The carry out is using a residential townhouse basement in an incompatible way. It does not have the zoning required for this intense use. It's not compatible to have a carry out restaurant inside a residence and surrounded by other residences. The residents immediately above the restaurant are still faced with rats in their living rooms. They are still faced with intense cooking and garbage smells from a dumpster 5 feet out their back door. So are I and my other neighbors as well. Mark Bjorge and I have been fighting a rear guard battle with this establishment since it occupied the space. Our neighbors have been facing similar conditions. The investment in time, money and resources has caused us great hardship for a return of a poor quality of life. We have the same issues to address today as we did in 1999. It affects our property, our surroundings, our family health and our quality of life.

To summarize:

We tried insulating ourselves through rodent exclusion and pest control. This hasn't worked.

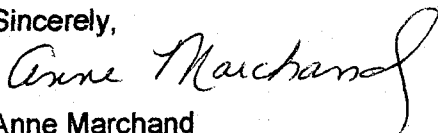
We tried enforcement through city channels. This hasn't worked.

The restaurant and homeowner have tried and their own efforts at sealing and abating haven't worked. The place is not suited to this use. It's too small to run a business of this kind. Nothing works.

It's not our intention to put Chef Express out of business. It's not about the business. It's about the zoning use. We want the restaurant to thrive. It's not able to function and thrive at its present location. The intensity with which it operates in this intimate residential zone is having an adverse effect on everyone including the restaurant workers. In the summer, temperatures inside the restaurant are unbearable. This residential area is not the place to conduct this business.

We hope you will consider the hazards posed by this business in our midst, consider the residential quality of our block and make a ruling not to give the Gorgone family a special exception or variance for the use of their property.

Sincerely,



Anne Marchand



PARTY STATUS APPLICATION



Notice: See other side of party status form for instructions.

NAME: Last Blady First John Middle I. E
ADDRESS: Street 1425 17th NW Apt. # (if any) 106 City Wash. State DC Zip Code 20036
Phone No. 2 232-4641 Fax No. E-Mail

Will you appear as a(n) ☐ Applicant ☒ Respondent Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I.
ADDRESS: Street Ste. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

1). How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

Please See Attached Sheet

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

Res. Mgt. Owned Representative

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

Adjacent Building

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

Please See Attached Sheet

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

Please See Sheet -

Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed zoning action than that of other person's in the general public.

The Berkeley House AT 1425 17th St NW is directly Adjacent To The Property in question.

BZA 17589

**John Brady
Resident Manager
The Berkeley House
1425 17th Street NW
Washington, D.C. 20036**

DC Office of Zoning
441 4th Street NW
Suite 210
Washington, DC 20001

February 8, 2004

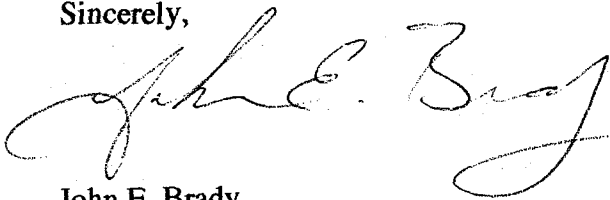
Dear Members of the Board of Zoning,

I would like to ask you to take into consideration the problems caused by the "Chef Express" Restaurant next door to the Berkeley House.

The Chinese Restaurant is a source of rats on our corner at 17th and P Streets. The rats have made their home on the front landscape of the Berkeley House. From the neighbors, I understand the rats live inside the building where Chef Express operates a carry out restaurant and delivery service.

Please consider the health and quality of life issues that my residents deal with on a daily basis from the operations of Chef Express. Please consider the implications of these problems when you rule on the Gorgone Family application for a variance.

Sincerely,

A handwritten signature in cursive script, appearing to read "John E. Brady". The signature is fluid and extends across the width of the page.

John E. Brady

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last

Molinoff

First

Jeffrey

Middle I.

S.

ADDRESS: Street

1401 17th Street NW

Apt. # (if any)

No. 1001

City

Washington

State

DC

Zip Code

20036

Phone No.

202.483.8352

Fax No.

E-Mail

Jeff Molinoff Signature

2/16/04 Date

Will you appear as a(n) ☐ Individual ☒ Legal entity

Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last

First

Middle I.

ADDRESS: Street

Ste. # (if any)

City

State

Zip Code

Phone No.

Fax No.

E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

Please see attached letter.

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

Owner.

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

Our property directly abuts the property at issue.

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

Please see attached letter.

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

Please see attached letter

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed action than that of other person's in the general public.

Our property abuts the applicant's property. Their dumpster, which attracts large numbers of rats, is less than ten feet from our property. The rats ~~are~~ burrow on our property.



1401 17th Street, NW, Washington, DC 20036 • phone 202-234-1744 • fax 202-667-2650
E-mail the.richmond@starpower.net
www.therichmond.com

January 11, 2004

Office of Zoning
441 4th Street NW, Ste. 210
Washington, DC 20001

RE: Chef's Express Restaurant at 1417 17th Street NW

Dear Office of Zoning:

The petition of the Gorgone Family LP for a variance to allow them to run a convenience store or a delicatessen/carryout Chinese restaurant should not be granted. The entire block of 17th Street is zoned residential and all buildings on the block are residential, with the exception of the Chinese food takeout, Chef's Express. There is a serious rat problem involving the Richmond condominium building, and all buildings on our side of 17th Street extending to P Street. It is my understanding that buildings on the south side of P Street in the first half of the block between 17th and 16th Streets also have a rat problem. These rats are the result of unsanitary conditions in and behind Chef's Express.

Conditions in the restaurant:

This is a high-volume Chinese food takeout restaurant. They open around 10:00 or 11:00 a.m. and appear to be busy until closing around 11:00 p.m. or midnight. The entire interior of the restaurant is made up of food preparation and storage areas. There are several woks, as well as rice cookers and a deep fat fryer. In the back of the restaurant on the left is a small chopping table. On many occasions, I have seen buckets of chicken on the floor around the table, as well as piles of chicken on the table and pieces of chicken on the floor. While I have never been in the storage area in the back of the restaurant, I have been told that buckets are used to store large quantities of chicken on the floor in the storage area. Large bags of rice are piled in the back hallway of the restaurant.

Conditions behind the restaurant:

Chef's Express utilizes one large dumpster for garbage, located directly behind the restaurant and adjacent to the Richmond Condominium swimming pool. As the restaurant is in the basement of a brownstone, the dumpster is right behind people's

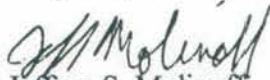
bedrooms, within fifteen or twenty feet of the back of the houses. The dumpster has no lid and is often overflowing with food waste. In warmer months, the smell from the dumpster prevents residents of the Richmond Condominium living on the North side of our building from opening their windows. As the president of the Richmond Condominium Board of Directors, I have heard numerous complaints about the garbage smell from this dumpster, which is approximately fifty feet from our building. Residents of the condominium have also complained about the smell from the Chef's Express rooftop kitchen exhaust fans, which run non-stop.

Rats:

The District of Columbia has a serious problem with rat infestation. The unsanitary conditions in and behind Chef's Express directly contribute to this problem. You can see rats in the alley behind the restaurant and in the alley between the Richmond and the next building over. For the last few years, The Richmond has maintained rat traps around the building in an attempt to stem the flow of rats. A neighbor who lives closer to Chef's Express has reported that he can hear the rats in his walls at night. Other neighbors report rats running across the floors of their homes in front of them. The rats can climb into and out of the dumpster with ease, as it is uncovered. In addition, the rats can eat the food stored on the floor in the restaurant.

Please do not support the Gorgone Family LP's request for a special variance to our residential zoning. No carryout restaurant should ever have been allowed in the Chef's Express location, let alone a restaurant that does not even try to follow proper sanitary guidelines or maintain a sanitary environment.

Very truly yours,



Jeffrey S. Molinoff,

President of the Richmond Condominium

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last GILBERT First Roy Middle I. T.
ADDRESS: Street 1628 P STREET NW Apt. # (if any) WASHINGTON City DC State 20036-1404 Zip Code
Phone No. 202-667-0960 Fax No. roygil@bellsouth.net E-Mail

Signature
Roy Gilbert

Date FEB 5, 2004

Will you appear as a(n) ☐ Proprietor ☒ Opponent Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I. Street Ste. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

IF THE BOARD APPROVES THE APPLICATION FOR "CHEFS EXPRESS" TO CONTINUE AT THIS LOCATION, I AND MY FAMILY AND OUR VISITORS (INCLUDING YOUNG CHILDREN) WILL CONTINUE TO BE THREATENED BY THE INVASION OF RATS EMANATING FROM CHEFS EXPRESS.

2. What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

OWNER OF HOUSE AT 1628 P STREET NW

3. What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

15-20 ft.

4. What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

IF APPROVED: INFESTATION OF RATS IN OUR BACKYARD WITH ASSOCIATED HEALTH THREATS (ESPECIALLY TO SMALL CHILDREN).

IF DENIED: IMPROVED HEALTH (AND OF COURSE AESTHETIC) CONDITIONS.

5. Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

WE HAVE ALREADY TRAPPED MORE THAN 15 RATS IN OUR BACKYARD. I INSTALLED CHICKEN WIRE TO TRY TO STOP THEM COMING IN, BUT TO NO AVAIL. I AM AFRAID TO LEAVE THE BACK DOOR OPEN THAT WOULD ALLOW THEM TO ENTER THE HOUSE.

6. Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed action than that of other person's in the general public.

BEING SO CLOSE TO "CHEFS EXPRESS" I FEEL THAT MYSELF, FAMILY AND FRIENDS ARE AMONG THE MOST AFFECTED BY THE RODENT PESTS. IF OTHERS ARE WORSE AFFECTED, THEN OUR DEEPEST SYMPATHIES GO TO THEM!

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last Johnson First Paul Middle I. M.
ADDRESS: Street 1626 P St. N.W. Apt. # (if any) Washington City D.C. State 20036 Zip Code
Phone No. 202-483-3091 Fax No. Marty Johnson Verizon E-Mail 2/6/04 Date

Will you appear as a(n) ☐ Individual ☒ Corporation ☐ Partnership ☐ Other ☐ Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I. Street Apt. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

If the Board of Zoning grants the request of the Gorgone Family LP, my property will continue to be infested by rats

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

Owner-occupant

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no further than 200ft.)

Fifty feet

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

I will have to continue to chase away or trap the rats, and will not have full use of my back yard

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

If the Board of Zoning grants this request, I will be forced to step ~~and off~~ off the sidewalk whenever the chef's Express delivery man drives his motorcycle on ~~the~~ walk

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed zoning action than that of other person's in the general public.

My wife and I live within fifty feet of a business whose managers disregard the safety & wellbeing of their neighbors.

BZA 17589
7075

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last Huning First JAMES Middle I. R.
ADDRESS: Street 1624 P St, NW Apt. # (if any) City Washington State DC Zip Code 20036
Phone No. 202 518 6116 Fax No. E-Mail jhuning@nsl.gov

I hereby request to appear and participate as a party.

James R. Huning Signature

Date 7 Feb 2004

Will you appear as a(n) ☐ Proprietor ☐ Opponent Will you appear through legal counsel ☐ Yes ☒ No

If yes, please enter the name and address of such legal counsel.

NAME: Last First Middle I.
ADDRESS: Street Ste. # (if any) City State Zip Code
Phone No. Fax No. E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

DC has a RAT problem. A zoning excitation /variance for Chef's Express has aggravated this situation. There is a health issue that is exacerbated by allowing food preparation in our residential area. RATS are everywhere.

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

owner of home at 1624 P St.

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

estimated at 75-100 FT (RATS go along back rd/From C.E.)

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

Approval: a continuation of a RAT infestation problem, one that will continue to get worse
A denial will improve the health and safety of our area.

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

IF denied we will have to continue the unhealthy and unsightly trapping of RATS - an eyesore for Dupont Circle.

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed zoning action than that of other person's in the general public.

We are on the "ROUTE" to/from the Chef's Express. Our series of townhomes is impacted greatly. This is not an area for food / trash to be available to rodents

PARTY STATUS APPLICATION

Notice: See other side of party status form for instructions.

NAME: Last

FANELLI

First

WILLIAM (BILL)

Middle I.

E

ADDRESS: Street

1622 P. ST NW

Apt. # (if any)

City

WASHINGTON

State

DC

Zip Code

20036

Phone No.

(202) 265-6998

Fax No.

E-Mail

Signature

William F. Fanelli

Date

2/7/04

Will you appear as a(n) ☐ Proprietor ☐ Agent

Will you appear through legal counsel ☐ Yes ☐ No

If yes, please enter the name and address of such legal counsel.

NAME: Last

First

Middle I.

ADDRESS: Street

Sta. # (if any)

City

State

Zip Code

Phone No.

Fax No.

E-Mail

Please answer all of the following questions referencing why the above person should be granted party status.
(If you require additional space, please attach an additional sheet.)

How will the property owned or occupied by such person, or in which the person has an interest be affected by the action requested of the Board?

MY PROPERTY IS ADVERSELY AFFECTED BY THE RODENT INFESTATION DUE TO THE OPERATION OF THE CARRY OUT. LIMITS USE OF MY PATIO PARTICULARLY DURING EVENINGS/NIGHT HOURS. CANNOT HAVE GUESTS ON PATIO.

2). What legal interest does the person have in the property? (i.e. owner, tenant, trustee, or mortgagee)

OWNER OF THE HOUSE/PATIO IMPACTED BY THE INFESTATION

3). What is the distance between the person's property and the property that is the subject of the appeal or application before the Board? (Preferably no farther than 200ft.)

50 FEET

4). What are the environmental, economic or social impacts that are likely to affect the person and/or the person's property if the action requested of the Board is approved or denied?

IF THE WAIVER IS GRANTED THE HEALTH/RENTURE OF THIS NEIGHBORHOOD WILL BE IMPAIRED BY RODENT INFESTATION. USE OF MY PROPERTY WILL BE ADVERSELY IMPACTED. INFESTATION OF MY HOUSE/PATIO

5). Describe any other relevant matters that demonstrate how the person will likely be affected or aggrieved if the action requested of the Board is approved or denied.

RODENT INFESTATION AFFECTS THE HEALTH OF PERSONS IN THE AREA.

6). Explain how the person's interest will be more significantly, distinctively, or uniquely affected in character or kind by the proposed action than that of other person's in the general public.

UNIQUELY AFFECTED BECAUSE OF MY PROXIMITY TO THE CARRY OUT.

BZA 17589

1622 P St. NW
Washington, DC 20036
February 6, 2004

Office of Zoning
441 4th Street NW
Suite 210
Washington, DC 20001

Subject: Application of Gorgone Family LP (Chef's Express carry out)

Dear Members of the Board of Zoning Adjustment:

I am writing to give input on the request for a waiver by the carry out restaurant located at 1417 17th St. NW known as the Chef Express carry out.

I am against the granting of the waiver. The primary reason is that the rear patio of the restaurant attracts rodents. I personally worked with the city pest control officials attempting to control rats at the rear of my house and that of neighbors in the 1600 block of P. St. NW. During a survey of the area with a city rat control official we found rat droppings, rat holes, and unsecured food stuffs, which the rats could feed on, in the back patio of the carry out.. While this survey was done several years ago, my neighbors and I still see rats darting through our back patios heading, I believe, for the carry out.

I believe the carry out should be closed in order to help control the rat problem in this residential neighborhood..

Your assistance in this matter is appreciated.

Sincerely,



William E. Fanelli

BZA 17589

Office of Zoning
441 4th Street N.W.
Suite 210
Washington D.C. 20001

Dear Members of the Board of Zoning Adjustments:

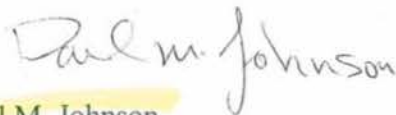
I am writing to complain about the Chef's Express Carryout Rats who regularly visit my back yard at 1626 P Street N.W.

These rats are the bane of all my neighbors; Roy Gilbert, my neighbor at 1628 P Street sets traps in his back yard but slays few rats. Instead, Roy and his wife Vera wake up at the snap of a trap, the next morning to discover that Mr. Carryout Rat has escaped to the Chef's Express dumpster with the bait, leaving an empty trap behind.

However, the rats are not the only problem that the Chef's Express Carryout brings to our neighborhood. The Carryout's deliveryman has driven me off the sidewalk with his motor cycle many times, and an elderly gentleman living at the Richmond has complained to me about the way the deliveryman has forced him off the side walk also. Metropolitan Police Officers have warned him time and time again about driving on the wrong side of the street also, but the danger he poses to the people, and the threat of fine and imprisonment he faces for injuring or killing someone has yet to make an impression.

The 17th Street area has any fine businesses which contribute to people's lives, but the Chef's Express Carryout is not one of them, and the application of the Gorgone Family LP must not be approved. Instead, the Gorgone Family must be sanctioned, required to rehab their building, get rid of the restaurant facilities on the first floor, and make it a safe building for the people who pay rent to live there.

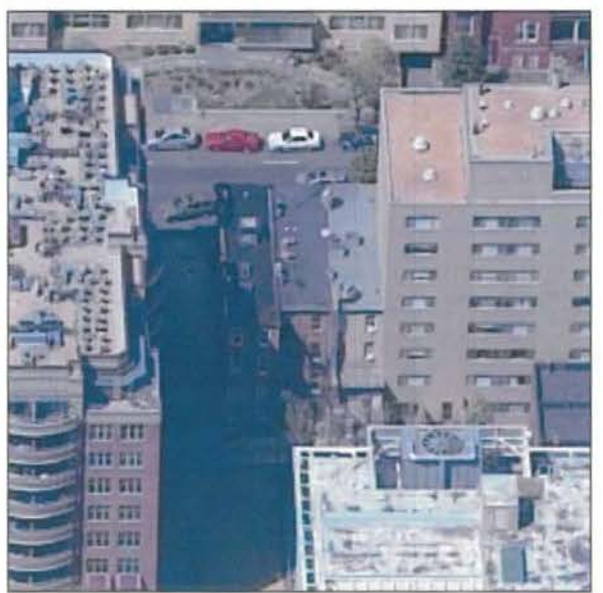
Sincerely



Paul M. Johnson
1626 P Street N. W.
Washington D.C. 20036

RECEIVED
D.C. OFFICE OF ZONING
2007 JUN 17 PM 1:39

45'



Department of the
District of Columbia
Anthony A. Williams, Mayor

This map was created for printing
purpose from a variety of sources
It is not a survey and should not be
relied upon for legal purposes
Information provided by other agencies
should be verified with them where appropriate
Date: 06/17/2007. Project: 17075

BZA Application - 17075
1417 17th Street, N.W.

Photograph 2



BZIA
17589



Photograph 3



↑ Photo 4
Back yards of 1413, 1415 & Wall & Door
of 1417 1/4
↓



Photo 5 Richmond Pool
w/ vent hood above
adjacent residences

Photo 6



B28
17584



1/11/04 Chef Express Dumpster 1417 17th St NW

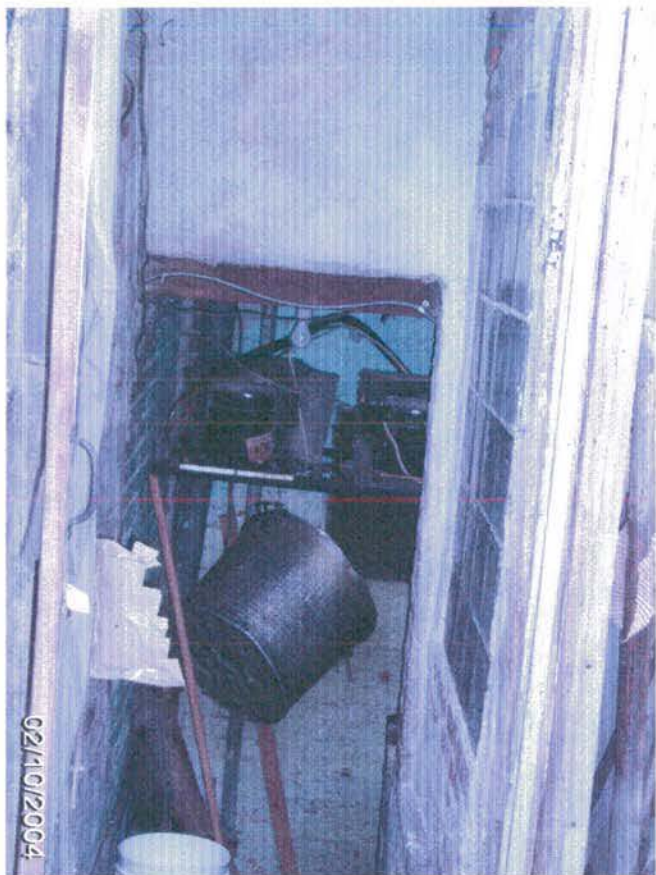


1/11/04 CHEF EXPRESS DUMPSTER
(NO LID ON DUMPSTER)

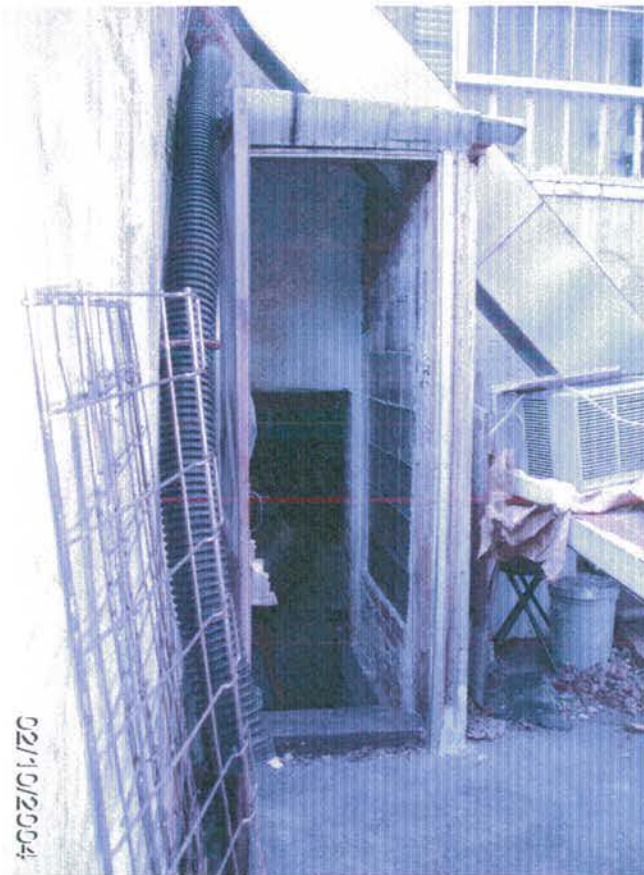
B2A
12589



B2A
17589



Chef's Express Rear Access
and Storage



Chef's Express Rear Access
and Back Yard View



Chef's Express Dumpster
and Back Yard View

SCREEN DOOR ON BACK
CONTAINING HOLES + TEARS



328
17581

chef Express
9/5/01 5PM
Rear steps
food par/flyer

FOOD ESTABLISHMENT INSPECTION REPORT

License Expired
29 7, 81
TKT # 32110

Address: 1417 17th St NW Date: 11/1/83
Name of Licensee: Zhang, Ming Officer of Firm: (CFH) Yu F JIAN
Trading as: Chaf Express Inspect Time: Customer #: 39524848
Food Service: ☒ Retail Store ☐ Other ☐ Sanitation Rating: 5270 Number of Samples Collected: _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE		C. MEAT and MEAT PRODUCTS, INGREDIENTS, I.C.E. OTHER FOODS	
1. Floors: clean - easily cleanable - in good repair - properly drained	2	1. (a) Source: approved	6
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2	(b) Trichinae treatment for appropriate product containing pork muscle tissue	
3. Lighting: adequate for operation	2	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2	3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weight	4
5. Toilet/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2	4. Temperature of potentially hazardous food: 45° F or less of 140° F or more - frozen foods at 0° F or below	
6. Handwashing facilities: adequate - properly located - soap and towels	6	DEMERITS C	
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6	D. PERSONNEL	
DEMERITS A		1. Outer garments: appropriate and washable - clean - proper hair restraints	2
		2. Good apparent health	6
		3. Hygienic practices:	
		(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces	6
		(b) Certified Food Supervisor	
		DEMERITS D	
B. EQUIPMENT		E. GENERAL	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products	6	2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing	6	3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6	4. Waste containers: properly constructed and used - clean	2
5. Cooking units, hoods and filters: clean - in good repair	2	DEMERITS E	
Reach IV - 44		TOTAL DEMERITS <u>48</u>	
DEMERITS B		CHK - JIE	

REMARKS: (Summary Suspension)

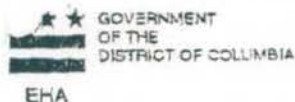
INSPECTED BY: [Signature]

RECEIVED BY: [Signature]

2007 APR 17 PM 1:39

D.C. OFFICE OF ZONING

RECEIVED



DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

Person/Firm Chet Express Address 1417 17th ST NW
Reported by R. Potrat Date 11/7/03

Subject: Continuation of Inspection Report ☐

Other (Summary Suspension)
Close + Assist

Reference

- | | |
|----|--|
| A1 | Clean floors and baseboards underneath & behind equipment. (old diet + food patches + debris) Throughout kitchen & establishment. |
| A2 | Clean walls throughout facility. Clean all over head vents |
| 5 | Clean & Sanitize Bathroom. |
| A6 | Provide towels & soap at all HANDSINKS (Bathroom & kitchen) Clean & Sanitize Both sinks. |
| B1 | Equipment stored in HANDSINK. Remove, must be accessible for Handwashing at all times. |
| B3 | Clean & Sanitize <u>all</u> food contact Surfaces of equipment. (Cupboards, containers, utensils, Prep tables etc...) Replace cutting boards in poor repair or sand down all surfaces. |
| B4 | Clean <u>all</u> Refrigerators including gasket seals on doors, airfan covers, Storage shelves and entire interior & exterior.
Clean all Storage Shelves throughout kitchen. (old diet + debris + food patches) |
| B5 | Clean the Hood & Filter system and all cooking equipment. |

★ ★ GOVERNMENT
OF THE
DISTRICT OF COLUMBIA
EHA

DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

Person/Firm Chief Express Address 1417 17th ST NW

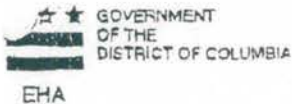
Reported by R. Pickett Date 11/07/83

Subject: Continuation of Inspection Report ☐

Other (Summary Suspension)

Reference

- 01 All employees must wear Hair Restraints (ONE in Kitchen wear Hair Restraints)
- E1 Mice Droppings observed in Back Storage room and in Hallway Behind equipment. Also found in Utility Room in Kitchen area. Call exterminator for service. Submit a corrective action plan on How you will maintain an effective Rodent program. Also the pest control company must submit a corrective action plan. This must be done before the Restaurant can Re-open for business. (You will be issued a 1,300.00 Fine)
- E2 IN all Refrigerators Raw meats stored for Rodents over Ready to eat foods and cooked foods. Possible Cross Contamination. Store Raw ^{meats} Bottom of cooler on separate completely. (Beef, chicken, seafood) Provide Sanitizer Solution for dirty wiping cloths. (dirty Rags all over)
- E3 Use food grade Bags to store foods, not Grocery Bags. OR Containers
- Elevate all foods 6" or Higher off floor. Back Hallway foods on floor.



DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

Person/Firm Chief Express Address 1417 17th ST NW
Reported by R. Poteet Date 11/7/03

Subject: Continuation of Inspection Report ☐

Other (Summary Suspension)

Reference

B3 Dispose of wooden Boards being used as cutting Boards.
Replace with food grade commercial cutting Boards.
E3 Perfume + Chemicals stored with foods. Separate
all Personal articles + Chemicals from foods.
Dishwashing liquid stored in the middle of raw
Shrimp.

* Mayor Command Center - (202) 727-6161
WEEKENDS

* Supervisor - Ms Alston (202) 535-2183

104 Cust # 39804848 Owner: MING ZHANG CFS: YU JIANG Exp 6-20-02

Person/Firm Chefis Express Address 1417 17th Street NW (20036)

Reported by Alma Alstom Date 9-18-01

Subject: Continuation of Inspection Report..... ☐

Other 14 Day Field Notice

Reference

Live roach activity observed (one) near exit door way. General cracks wall/ceiling throughout.

Seal all holes, cracks, paint clean wall surface, clean floors throughout in corners, at wall junctures & under all equipment.

Also maintain door to rear facility closed or provide screened entrance to prevent pests entry.

Extermination service must be increased (at least 2 times monthly) until evidence of activity is eliminated/reduced.

Failure to adhere to above will result in closure of the facility.

For questions, call supervisor Alma Alstom @ 202 535-2183

Received by: Alma Alstom

Invoices: Entech Pest 6-26-01, 7-24-01, 8-29-01 (Evidence Indicated)

REPORT SHEET

EHA

☐ COMPLAINT
☐ Food
☐ Commercial
☐ Other

☐ REFERRAL

DATE 09/17/01

TO: Chef's Express
STREET 1417 17th St NW NO. SQ. LOT
PREMISES USED FOR Food Establishment

Complainant Address Phone

Your attention is directed to the above premises and the following conditions: The Complaint states

that Building is not rodent proof and establishment is
practicing UNSAFE food production. She states that
the exterminator did an inspection of the premises and
found holes where rodents were entering

This office will appreciate a reply regarding the action taken.

FOOD PROTECTION DIVISION

By: Jeane Moore

Phone:

DATE 9-18-01

TO: Program Manager, Food Protection Division

The conditions described above investigated and the following action taken: 14 Day Notice to comply

with cracks, holes & other related conditions that could
possibly attract roaches & vermin. The above was confirmed
& a follow-up will be done to ensure compliance.

By: Ann Leray-Melt

COMPLAINT AND REFERRAL

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1417 17th ST NW. Date: 2/28/01
Name of Licensee: ZHANG, MING Officer of Firm: (CFH) Yu F JIANG
Trading as: Chiefs Express Inspect. Time: _____ Customer #: 39804848
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating: 70% Number of Samples Collected: _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

- | | |
|--|---|
| 1. Floors: clean - easily cleanable - in good repair - properly drained | 2 |
| 2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair | 2 |
| 3. Lighting: adequate for operation | 2 |
| 4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc. | 2 |
| 5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated | 2 |
| 6. Handwashing facilities: adequate - property located - soap and towels | 6 |
| 7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas | 6 |

DEMERITS A

8

B. EQUIPMENT

- | | |
|---|---|
| 1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces | 2 |
| 2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products | 6 |
| 3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing | 6 |
| 4. Non-food Contact surfaces: proper construction - clean in good repair - suitable facilities and materials available for cleaning | 6 |
| 5. Cooking units, hoods and filters: clean - in good repair | 2 |

DEMERITS B

8

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

- | | |
|--|---|
| 1. (a) Source: approved | 6 |
| (b) Trichinae treatment for appropriate product containing pork muscle tissue | |
| 2. Condition: sound - clean - unadulterated - only authorized food additives used | 6 |
| 3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights | 4 |
| 4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below | 6 |

DEMERITS C

2

D. PERSONNEL

- | | |
|---|---|
| 1. Outer garments: appropriate and washable - clean - proper hair restraints | 2 |
| 2. Good apparent health | 6 |
| 3. Hygienic practices: | |
| (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces | 6 |
| (b) Certified Food Supervisor | |

DEMERITS D

2

E. GENERAL

- | | |
|---|---|
| 1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning | 6 |
| 2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored | 6 |
| 3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations | 6 |
| 4. Waste containers: property constructed and used - clean | 2 |

DEMERITS E

12

TOTAL DEMERITS

30

REMARKS

(14 Day Notice)

INSPECTED BY

Regina Patel

RECEIVED BY

Chun Ming Lin

Person/Firm Chiefs Express Address 1477 17th ST NW
Reported by Regina Poteat Date 2/20/01

Subject: Continuation of Inspection Report ☐

Other (14 Day Notice)

Reference

- A1 Clean Floors especially underneath equipment.
Provide Drain cover for drain in Back Bay the Door.
- A2 Clean walls & Ceilings. Reseal & Paint
- A3 Provide light cover for light Bay Bathroom.
- A5 Clean & Sanitize Bathroom. Repair & Seal
Provide a Handwashing sign for employees.
- H Clean all Refrigerators inside and outside.
Clean all Gasket seals on Refrigerator Doors.
Remove wood from prep. sink in Back.
- B5 Clean Hood & Filter Systems. (excessing grease)
- D1 All employees cooking food must wear Hair Restraints.
- E1 Evidence of old Rodent droppings. Call exterminator. Seal all cracks & holes throughout Restaurant. (Rodent Proof Building)
- E3 Foods store on floors (Rice, Veg Etc...) Do not store any foods on floors.
Raw Seafood & Meats store over Ready to eat Foods. Must store separately or on bottom of cooler. (Prevents cross contamination)

REPORT SHEET

EHA

DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

☒ COMPLAINT

☒ Food

☐ Commercial

☐ Other

☐ REFERRAL

DATE 3-12-01

TO: _____

STREET 17th St NW NO. 1417 SQ. _____ LOT _____

PREMISES USED FOR Chef's Express

Complainant Anne Marchand Address _____ Phone (2) 265-5882 EXT 2

Your attention is directed to the above premises and the following conditions: Rats coming from

eating at Chef's Express into her building which is
1413-1415. "Please look for holes at the rear of
Chef's Express leading in there building.

This office will appreciate a reply regarding the action taken.

FOOD PROTECTION DIVISION

By: [Signature]

Phone: _____

DATE 3/14/01

TO: Program Manager, Food Protection Division

The conditions described above investigated and the following action taken: Inspection of the above

establishment reveal rat holes found on the floor & wall at the
rear ground trash dumpster also scattered trash found. Old
mice & rat droppings found at storage/utility areas. Other health
violations were also found. Two weeks notice was served to
correct violations. S.R. 70%. Called Complainant 3/16/01 8:45 am.
Left message on the answering machine

COMPLAINT AND REFERRAL

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

10/1/01
1417 17th St NW
Date 3/14/01
Name of Licensee ZHANG MING Officer of Firm Same
Trading as CHEFS EXPRESS Inspect. Time 70% Customer # 39804848
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating 70% Number of Samples Collected 104 8/2001

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

1. Floors: clean - easily cleanable - in good repair - properly drained 5
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair 2
3. Lighting: adequate for operation 2
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc. 2
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated 2
6. Handwashing facilities: adequate - properly located - soap and towels 6
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas 6

DEMERITS A

4

EQUIPMENT

1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces 2
2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products 6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing 6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning 6
5. Cooking units, hoods and filters: clean - in good repair 2

DEMERITS B

6

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

1. (a) Source: approved 6
- (b) Trichinae treatment for appropriate product containing pork muscle tissue
2. Condition: sound - clean - unadulterated - only authorized food additives used 6
3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights 4
4. Temperature of potentially hazardous food: 45° F or less of 140° F or more - frozen foods at 0° F or below 6

DEMERITS C

0

D. PERSONNEL

1. Outer garments: appropriate and washable - clean - proper hair restraints 2
2. Good apparent health 6
3. Hygienic practices:
 - (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces 6
 - (b) Certified Food Supervisor 8

DEMERITS D

8

E. GENERAL

1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning 6
2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored 6
3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations 6
4. Waste containers: properly constructed and used - clean 2

DEMERITS E

12

TOTAL DEMERITS 30

REMARKS

See EHA Addendum Attached
14 Days Notice

INSPECTED BY

Ascar

RECEIVED BY

J Zhang Ming Jin

Person/Firm Chefs Express Address 1417 17th St NW
Reported by Josiah 535-2165 Date 3/14/01
Subject: Continuation of Inspection Report..... ☐
Other _____

Reference

- A1 Clean floor under and around cooking unit,
under three compartment sink and under
storage shelves. Clean floor inside dry storage/
utility old mice, rat droppings seen along the wall.
- A2 Seal ~~to~~ rat holes at wall around trash dumpster
at the rear.
- A5 Provide self closing device at toilet room door.
- B3 Clean & sanitize gasket around reach in
refrigerator, bottom of all reach in refrigerator
and sanitize all other food contact surfaces.
Clean & sanitize cutting board.
- D1 Food handlers not wearing hair restraint at call.
- D23 No Certified Food Supervisor on duty To enroll
for class call (202) 274-6675
- E1 Remove all scattered trash at the rear, provide
effective exterminations to rid rear of ~~rat~~ rat droppings
seal rat hole at the wall & clean properly ~~storage area few old mice~~ ^{droppings}
- E2 Provide plastic covered container with label for
all dry food inside storage room.

REPORT SHEET

Person/Firm Chefs Express Address 1417 17th St NW
Reported by Joshua 535-2165 Date 3/14/01
Subject: Continuation of Inspection Report ☐
Other 24 hrs Abatement Notice

Reference

You are hereby given 24 hrs to ^{bait} ~~abate~~
for rat at the rear around trash dumpster
Seal all holes at the rear, remove all
scattered trash and clean storage area. ^{few}
old mice/rat droppings - failure to comply will
result into further action by the dept.

Area Supv.

Mrs Aleon 535-2183

[Signature]

EHA

Person/Firm Chelo Express Address 1417 17th St. NW
Reported by D. M. Fadden Date 09-15-00
Subject: Continuation of Inspection Report..... ☐
Other _____

Reference

Construction notice still in effect to service the refrigeration units. Reach-In upright refrigerator #2 not maintaining proper temperature 59.9°F 11:10 a.m. final reading 12:43 51.1°F. Refrigerator setting on low setting 4 turned up to 7 coldest setting. Cease the use of upright refrigerator #2 until unit is serviced. See Refrigeration (703) 627-8263 Beeper (301) 998-1888 Service set for Monday
Line refrigerators - 40°F
Beef #4 (contained) 48.5°F, Chicken #1 - 41°F, Chicken #2 41.9°F, Shrimp #1 - 43°F, Shrimp 40.3°F
Upright freezers #1 0°F, #2 0°F
Date of last service - freezer 6-9-00.
Ref. #4 40°F
Ref #2 - Chicken, beef 60°F, fish 59°F

REPORT SHEET

EHA

DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

☒ COMPLAINT

- ☐ Food
☐ Commercial
☐ Other

☐ REFERRAL

DATE Sept. 13, 2000
10:45am

TO: _____

STREET 17th St NW NO. 1417 SQ. _____ LOT _____

PREMISES USED FOR Chef Express

Complainant _____ Address _____ Phone _____

Your attention is directed to the above premises and the following conditions: Cook washed his
arms & hands in the wok; Dumped the water, then proceeded
to cook his (complainant's) food in same wok; Happened on 9-11-00

This office will appreciate a reply regarding the action taken.

FOOD PROTECTION DIVISION

By: [Signature]
Phone: 5352186

DATE 09-15-00

TO: Program Manager, Food Protection Division

The conditions described above investigated and the following action taken: Observed employee
digging in his nose while preparing food, did not
wash his hands. Counseled employee on proper
sanitational practices and proper handwashing
procedures.

By: Dawn McFadden

TCT. 9/27/00 contacted
complainant w/
results.

COMPLAINT AND REFERRAL

TCT. 9/18/00 9:10 a.m.
Aft. msg. to contact

EHA

Person/Firm Chef's Express Address 1417 17th ST. NW.
Reported by D. M. Fad Date 09-08-00

Subject: Continuation of Inspection Report..... ☐
Other 3 Day Notice

- Reference
- A₂ Seal the holes in the walls in the storage area and over the hand sink.
 - Scaling paint on the walls in the rear storage area. Paint also cited by Entech on 9/7/00
 - A₃ As cited on 8-25-00. Provide self closing devices for rear door and toilet room door.
 - B₂ Provide thermometers for refrigerators and for maintaining proper food temperatures.
 - B₃ As cited on 8-25-00. Replace the cutting boards in poor repair.
 - B₅ Clean the cooking units grease build-up present.
 - C₁ Temperatures of potentially hazardous foods maintained in the danger zone. Cold foods 45°F or less hot foods 140°F or above.
Chicken 137.7°F, eggs 57.1°F kept at room temp.
 - E₃ Cease the use of unclean containers for the storage of food items. Cease the use of sandwich bags for storage use clear plastic bags for storage.
- REPORT SHEET
- * Cease storing food at room temperature
Chicken 137.7°F, eggs 57.1°F
- EHA 1005 ED 1/2000

EHA

14 day Notice
335-183
mto. citation
835-00

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1417-17th St. NW Date 835-00
Name of Licensee James Menf Officer of Firm _____
Trading as Club Express Inspect. Time _____ Customer # 39804898
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating 78/6 Number of Samples Collected _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

1. Floors: clean - easily cleanable - in good repair - properly drained	2
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2
3. Lighting: adequate for operation	2
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2
6. Handwashing facilities: adequate - property located - soap and towels	6
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections; no overhead waste lines in critical areas	6

DEMERITS A

B. EQUIPMENT

1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2
2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products	6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing	6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6
5. Cooking units, hoods and filters: clean - in good repair	2

DEMERITS B

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

1. (a) Source: approved (b) Trichinae treatment for appropriate product containing pork muscle tissue	6
2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Temperature of potentially hazardous food: 45° F or less of 140° F or more - frozen foods at 0° F or below	6

DEMERITS C

D. PERSONNEL

1. Outer garments: appropriate and washable - clean - proper hair restraints	2
2. Good apparent health	6
3. Hygienic practices: (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces (b) Certified Food Supervisor	6

DEMERITS D

E. GENERAL

1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
4. Waste containers: property constructed and used - clean	6

DEMERITS E

TOTAL DEMERITS

25

REMARKS

B-3 Clean & defrost refrigerator. Send & sendy eating board or replace A-5 provide self cleaning brush coat and with lid
B-3 Elevator food barrels from floor D-36 no CFS on duty

INSPECTED BY

L. Love

RECEIVED BY

Shay mro 2 in

240

EHA

COMPLAINT

- ☒ Food
☐ Commercial
☐ Other

☐ REFERRAL

DATE 8-24-00

TO: _____

STREET 17th St NW NO. 1417 SQ. _____ LOT _____

PREMISES USED FOR Chef Express 483-3722

Complainant _____ Address _____ Phone _____

Your attention is directed to the above premises and the following conditions:

Boach in her pepper
steak & rice today for lunch. Food was delivered to
her at her office. Carryout mgr refuse to refund
her money.

This office will appreciate a reply regarding the action taken.

FOOD PROTECTION DIVISION

By: 

Phone: _____

DATE 8-25-00

TO: Program Manager, Food Protection Division

The conditions described above investigated and the following action taken:

on 8/24/00
evidence of roaches were written for
other violations. Iva Tate called & informed

By: L Lane

COMPLAINT AND REFERRAL

EHA

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1417 17th St NW Date 6-9-00
Name of Licensee L. Hanger, mung Officer of Firm _____
Trading as Chips Express Inspect. Time 8:30/0 Customer # 39804846
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating _____ Number of Samples Collected _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

1. Floors: clean - easily cleanable - in good repair - properly drained	2
2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair	2
3. Lighting: adequate for operation	2
4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc.	2
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2
6. Handwashing facilities: adequate - property located soap and towels	6
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections no overhead waste lines in critical areas	6

DEMERITS A 2

B. EQUIPMENT

1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2
2. Refrigerated and hot food holding equipment: adequate capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products	6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing	6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6
5. Cooking units, hoods and filters: clean - in good repair	2

DEMERITS B 0

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

1. (a) Source: approved	6
(b) Trichinae treatment for appropriate product containing pork muscle tissue	
2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below	6

DEMERITS C 0

D. PERSONNEL

1. Outer garments: appropriate and washable - clean - proper hair restraints	2
2. Good apparent health	6
3. Hygienic practices:	
(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces	6
(b) Certified Food Supervisor	

DEMERITS D 2

E. GENERAL

1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
4. Waste containers: property constructed and used - clean	

DEMERITS E 0

TOTAL DEMERITS 5

REMARKS

*DA found 1417 17th St NW opening Mark's restaurant
BA Separate building - food & 3rd floor store meat
on 1417 17th St NW - A-2 report ceiling near
stair*

INSPECTED BY L. Hanger

RECEIVED BY L. Hanger

EHA

Reinspection

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1417 17th St NW Date 3/1/00
Name of Licensee MING JIN ZHANG Officer of Firm MIN JING ZHANG
Trading as CHEF'S EXPRESS Inspect. Time _____ Customer # 39804848
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating 88% Number of Samples Collected 0

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

- | | |
|--|---|
| 1. Floors: clean - easily cleanable - in good repair - properly drained | 2 |
| 2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair | 2 |
| 3. Lighting: adequate for operation | 2 |
| 4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc. | 2 |
| 5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated | 2 |
| 6. Handwashing facilities: adequate - property located - soap and towels | 6 |
| 7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas | 6 |

DEMERITS A

0

B. EQUIPMENT

- | | |
|---|---|
| 1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces | 2 |
| 2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products | 6 |
| 3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing | 6 |
| 4. Non-food Contact surfaces: proper construction - <u>clean</u> - in good repair - suitable facilities and materials available for cleaning | 6 |
| 5. Cooking units, hoods and filters: clean - in good repair | 2 |

DEMERITS B

4

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

- | | |
|--|---|
| 1. (a) Source: approved
(b) Trichinae treatment for appropriate product containing pork muscle tissue | 6 |
| 2. Condition: sound - clean - unadulterated - only authorized food additives used | 6 |
| 3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights | 4 |
| 4. Temperature of potentially hazardous food: 45° F or less of 140°F or more - frozen foods at 0°F or below | 6 |

DEMERITS C

0

D. PERSONNEL

- | | |
|--|---|
| 1. Outer garments: appropriate and washable - clean - proper hair restraints | 2 |
| 2. Good apparent health | 6 |
| 3. Hygienic practices:
(a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces
(b) Certified Food Supervisor | 6 |

DEMERITS D

0

E. GENERAL

- | | |
|---|---|
| 1. <u>Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning</u> | 6 |
| 2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored | 6 |
| 3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations | 6 |
| 4. Waste containers: property constructed and used - clean | 2 |

DEMERITS E

6

TOTAL DEMERITS

12

REMARKS

B4-Continue to clean all shelving & surface of all equip daily where needed to remove dust & particles inc to clean lower level storage shelves. E1-Continue provide regular extermination controls to premises combat rodents - evidence noted at lower level storage

INSPECTED BY B. Robinson

RECEIVED BY Jiang Yu Tang

535-2187

Person/Firm Chif's Express CN# 39804848
Zhang, Ming Address 1417-17th St N.W.
Reported by D. Ray Date 5/26/00
Subject: Continuation of Inspection Report ☐
Other 40%

Reference

- A1 Clean floors under, around & behind equipment thru-out.
- A2 Clean ceiling & walls thru-out where needed. Repair ceiling at Rear storage area.
- A4 Provide paper towels at all hand sinks.
- B3 Clean & sanitize Refrigerator doors Condiment Rackin boxes, white board adj to cooking units. Clean Knife Rack, food storage containers; freezing & sand down small white cutting board or replace.
- B4 Clean shelves thru-out. Clean exterior of equipment.
- E1 Provide effective Rodent Control & Fly Control inside of premise. Rodent proof premise for rats. Provide screen doors front & back to prevent flies & rats from entering premise. Remove old wood from Rear yard & keep boxes in containers with lids.
- F4 Keep lids on trash containers & clean containers inside of premise.

30 Total Remarks

X 3rd visit fine

Recheck 14 Days

REPORT SHEET

EHA

DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH ADMINISTRATION
51 N STREET, N.E., ROOM 6025
WASHINGTON, D.C. 20002

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1417 17th St NW Date 2/16/00
Name of Licensee MING JIN ZHANG Officer of Firm same
Trading as CHEF'S EXPRESS Inspect. Time 7:09 Customer # 3980 4848
Food Service ☒ Retail Store ☐ Other ☐ Sanitation Rating 70% Number of Samples Collected 0

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District Regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE

- | | |
|--|-----|
| 1. Floors: clean - easily cleanable - in good repair - properly drained | (2) |
| 2. Walls, ceiling and overhead: Clean - easily cleanable - no scaling paint - in good repair | (2) |
| 3. Lighting: adequate for operation | 2 |
| 4. Ventilation: rooms reasonably free from odors, condensation, smoke, etc. | 2 |
| 5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated | 2 |
| 6. Handwashing facilities: adequate - properly located - soap and towels | 6 |
| 7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas | 6 |

DEMERITS A

24

B. EQUIPMENT

- | | |
|---|-----|
| 1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces | 2 |
| 2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - in good repair - provision for separation of raw and finished products | 6 |
| 3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing | (6) |
| 4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning | (6) |
| 5. Cooking units, hoods and filters: clean - in good repair | 2 |

DEMERITS B

12

C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS

- | | |
|--|---|
| 1. (a) Source: approved | 6 |
| (b) Trichinae treatment for appropriate product containing pork muscle tissue | |
| 2. Condition: sound - clean - unadulterated - only authorized food additives used | 6 |
| 3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights | 4 |
| 4. Temperature of potentially hazardous food: 45°F or less of 140°F or more - frozen foods at 0°F or below | 6 |

DEMERITS C

0

D. PERSONNEL

- | | |
|---|-----|
| 1. Outer garments: appropriate and washable - clean - proper hair restraints | (2) |
| 2. Good apparent health | 6 |
| 3. Hygienic practices: | |
| (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces | 6 |
| (b) Certified Food Supervisor | |

DEMERITS D

2

E. GENERAL

- | | |
|---|-----|
| 1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning | (6) |
| 2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored | (6) |
| 3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations | 6 |
| 4. Waste containers: properly constructed and used - clean | 2 |

DEMERITS E

12

TOTAL DEMERITS

30

REMARKS

14-DAY NOTICE/RECHECK 3/1/00
Area Supervisor: Mrs. A. Alston
535-2183

INSPECTED BY B. Reherson

RECEIVED BY Yu Fang

535-2187

Person/Firm CHEF'S EXPRESS Address 1417 17th ST NW

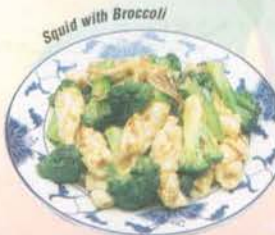
Reported by Brenda Robinson 535-2187 Date 2/16/00

Subject: Continuation of Inspection Report..... ☐

Other 14-DAY NOTICE

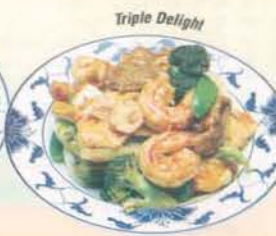
Reference

- A1 Clean floor surface where needed thru-out premises incl under, around & behind all equip esp near storage room - (~~rodent~~ droppings).
- A2 Clean & repair wall surfaces where needed
- B3 Clean inside all refug & freezer units & cutting boards to remove dried particles
- " " Clean all shelving behind counter & cooking units. Clean surface of all refug units & equip to remove dried particles. Clean storage shelves in rear to remove rodent droppings (rats).
- D1 All foodhandlers must wear hair restraints
- B3 Provide tongs for all meats & poultry at prep line. Cease using one set of tong for all meats & poultry
- E1 Heavy rodent infestation at rear storage area. Provide more extensive extermination controls to premises
- E2 Keep all food items covered with sanitary wrappers. Cease & desist using cardboard boxes & garbage bags to cover & store food items. Keep all food & beverage items elevated 4-6 inches off floor
- REPORT SHEET B4 Provide cover for light inside hood



Monday - Saturday (11:00 am - 3:00 pm) * (Served w. Steamed Rice, Fried Rice or Lo Mein)

菜	炒	雞	L 1.	Vegetable Chow Mein	4.15
素	什	雞	L 2.	Mixed Vegetable	4.15
菜	豆	雞	L 3.	Tsai with Mixed Vegetable	4.15
菜	蘭	雞	L 4.	Chicken with Broccoli	4.15
素	菜	雞	L 5.	Chicken with Mixed Vegetables	4.15
湖	南	雞	L 6.	Chicken with Cashew Nuts	4.15
菜	菜	雞	L 7.	Szechuan Chicken	4.15
四	菜	雞	L 8.	Chicken with String Beans	4.15
豆	菜	雞	L 9.	Chicken in Garlic Sauce	4.15
香	雞	雞	L 10.	Curry Chicken	4.15
雞	雞	雞	L 11.	Kung Pao Chicken	4.15
雞	雞	雞	L 12.	Chicken with Black Bean Sauce	4.15
雞	雞	雞	L 13.	Chicken Chow Mein	4.15
雞	雞	雞	L 14.	Sweet & Sour Chicken	4.50
雞	雞	雞	L 15.	Moo Goo Gai Pan	4.50
雞	雞	雞	L 16.	Peking Chicken	4.50
雞	雞	雞	L 17.	Sesame Chicken	4.50
雞	雞	雞	L 18.	General Tso's Chicken	4.50
雞	雞	雞	L 19.	Orange Chicken	4.50
雞	雞	雞	L 20.	Beef with Broccoli	4.50
雞	雞	雞	L 21.	Beef with Mixed Vegetables	4.50
雞	雞	雞	L 22.	Pepper Steak	4.50
雞	雞	雞	L 23.	Beef with Tomato	4.50
雞	雞	雞	L 24.	Beef with Spring Onion	4.50
雞	雞	雞	L 25.	Beef Chow Mein	4.50
雞	雞	雞	L 26.	Curry Beef	4.50
雞	雞	雞	L 27.	Hunan Beef	4.50
雞	雞	雞	L 28.	Beef in Garlic Sauce	4.50
雞	雞	雞	L 29.	Szechuan Beef	4.50
雞	雞	雞	L 30.	Beef with Black Bean Sauce	4.50
雞	雞	雞	L 31.	Sha Cha Beef	4.50
雞	雞	雞	L 32.	Shrimp with Broccoli	4.50
雞	雞	雞	L 33.	Shrimp with Mixed Vegetables	4.50
雞	雞	雞	L 34.	Hunan Shrimp	4.50
雞	雞	雞	L 35.	Shrimp with Cashew Nuts	4.50
雞	雞	雞	L 36.	Szechuan Shrimp	4.50
雞	雞	雞	L 37.	Kung Pao Shrimp	4.50
雞	雞	雞	L 38.	Shrimp in Garlic Sauce	4.50
雞	雞	雞	L 39.	Curry Shrimp	4.50
雞	雞	雞	L 40.	Shrimp with Lobster Sauce	4.50
雞	雞	雞	L 41.	Triple Delight (chicken & shrimp)	4.50
雞	雞	雞	L 42.	Triple Delight	4.50
雞	雞	雞	L 43.		



Lunch Special

Chef's Express



Carry Out

廚王

Free Delivery
(Minimum Order \$10.00)



COUPON
IF YOU BUY
EGG ROLL OR
SPRING ROLL
with purchase of
over \$15.00

COUPON
IF YOU BUY
CRAB RANGOON
with purchase of
over \$30.00

COUPON
IF YOU BUY
DUMPLINGS
with purchase of
over \$40.00

BUSINESS HOUR:

Mon.-Thurs.: 11:00 am-11:00 pm
Fri.-Sat.: 11:00 am-11:30 pm
Sunday: 12:00 noon-10:30 pm



0055 MEGREENS KK C014
CURRENT RESIDENT
1830 R ST NW, WASHINGTON, DC 20009-1641

PRST STD
US POSTAGE
PAID
Washington DC
Permit #0066

1417 17th Street, N.W., Washington, DC 20036

Tel.: (202) 483-3722/3723

Fax: (202) 483-2300

Small vertical text on the right edge of the page.

CHEF'S SPECIAL

芝麻牛	CS 1.	Sesame Beef	8.50
辣皮牛	CS 2.	Orange Beef	8.50
大千雞	CS 3.	Tai-Chien Chicken	8.50
干貝牛	CS 4.	Beef with Scallop	8.50
干扁牛	CS 5.	Crispy Hot Beef	8.50
炒三鮮	CS 6.	Triple Delight	8.50
海鮮兩面黃	CS 7.	Seafood Pan Fried Noodle	10.95
油爆干貝	CS 8.	Sauteed Scallop	8.95
魚香干貝	CS 9.	Scallop in Garlic Sauce	8.95
魚香雙鮮	CS10.	Double Delight in Garlic Sauce	8.95
炒海鮮	CS11.	Seafood Combination	10.95
全家福	CS12.	Happy Family	10.95
宮保干貝	CS13.	Kung Pao Scallop	8.95
龍鳳配	CS14.	Dragon & Phoenix	10.95
湖南三樣	CS15.	Human Triple Delight	8.95
干燒三樣	CS16.	Hot & Spicy Triple Delight	8.95
炒魷魚	CS17.	Sauteed Squid	8.95
四川魷魚	CS18.	Szechuan Squid	8.95
豆豉魷魚	CS19.	Squid in Black Bean Sauce	8.95
芥蘭魷魚	CS20.	Squid w. Broccoli	8.95

SHRIMP

	Small	Large
芥蘭蝦	\$ 1.	Shrimp with Broccoli.....5.95 8.15
韭菜蝦	\$ 2.	Shrimp w. Mixed Vegetables.....5.95 8.15
腰果蝦	\$ 3.	Shrimp with Cashew Nuts.....5.95 8.15
蝦龍蝦	\$ 4.	Shrimp in Lobster Sauce.....5.95 8.15
甜酸蝦	\$ 5.	Sweet & Sour Shrimp.....5.95 8.15
四川蝦	\$ 6.	Szechuan Shrimp.....5.95 8.15
宮保蝦	\$ 7.	Kung Pao Shrimp.....5.95 8.15
咖喱蝦	\$ 8.	Curry Shrimp.....5.95 8.15
魚香蝦	\$ 9.	Shrimp in Garlic Sauce.....5.95 8.15
湖南蝦	\$ 10.	Hunan Shrimp.....5.95 8.15
豉椒蝦	\$ 11.	Shrimp in Black Bean Sauce.....5.95 8.15
干燒蝦	\$ 12.	Hot & Spicy Shrimp.....5.95 8.15

DIET MENU

(We Can Alter Your Taste & Sauce on the Side Upon Request)
(Brown, White, or Garlic Sauce)

	Small	Large
清蒸魚	D 1.	Steamed Mixed Vegetables.....4.95 6.45
清蒸魚豆腐	D 2.	Steamed Mixed Vegetable with Tofu.....4.95 6.45
清蒸魚雞	D 3.	Steamed Chicken with Mixed Vegetables.....5.35 6.95
清蒸雞	D 4.	Steamed Moo Goo Gai Pan.....5.35 6.95
清蒸四季豆	D 5.	Steamed Chicken with String Bean.....5.35 6.95
清蒸芥蘭蝦	D 6.	Steamed Shrimp with Broccoli.....6.25 8.35
清蒸魚雞	D 7.	Steamed Shrimp with Mixed Vegetables.....6.25 8.35
清蒸魚干貝	D 8.	Steamed Scallops with Mixed Vegetables.....6.25 8.35

NOODLE SOUP: RICE NOODLE/LO MEIN/CHOW FUN

素菜湯麵	Ns1.	Vegetable Noodle Soup.....4.50
蔥香湯麵	Ns2.	Wonton Noodle Soup.....4.50
叉燒湯麵	Ns3.	Roast Pork Noodle Soup.....4.95
雞湯麵	Ns4.	Chicken Noodle Soup.....4.95
牛湯麵	Ns5.	Beef Noodle Soup.....5.50
蝦湯麵	Ns6.	Shrimp Noodle Soup.....5.50
本樓湯麵	Ns7.	House Special Noodle Soup.....5.95
海鮮湯麵	Ns8.	Seafood Noodle Soup.....6.95

FRIED SEAFOOD

(Served with French Fries or Fried Rice)

炸大蝦	Fs 1.	Fried Jumbo Shrimps (8)	5.95
炸魚	Fs 2.	Fried Fish (3)	4.95
炸蟹餅	Fs 3.	Fried Crab Cake (3)	4.85
炸干貝	Fs 4.	Fried Scallop (10)	5.95
炸蟹肉	Fs 5.	Fried Crab Sticks (6)	4.50
炸小蝦	Fs 6.	Fried Shrimp Basket (21)	5.95
炸海鮮盤	Fs 7.	Fried Seafood Platter	6.15

Include 1 pc Fish, 1 pc Crab Stick, 3 Jumbo Shrimps and 3 Scallops

STEAMED SPICY SHRIMP

1/2 LB	5.95
1 LB	8.95

CHICKEN WINGS

Plain w. Fried Rice or French Fries

5 Pieces (Half)	2.15
10 Pieces (Half)	3.99
20 Pieces (Half)	6.99
French Fries	(Sm.) 1.10 (Lg.) 2.00

VEGETARIAN MENU

魚香芥蘭	V 1.	Broccoli in Garlic Sauce.....4.50 6.15
四季豆	V 2.	String Beans.....4.50 6.15
麻婆豆腐	V 3.	Ma Po Tofu.....4.50 6.15
素菜豆腐	V 4.	Tofu with Mixed Vegetables.....4.50 6.15
素什錦	V 5.	Mixed Vegetables.....4.50 6.15
湖南豆腐	V 6.	Hunan Tofu.....4.50 6.15
木須菜	V 7.	Moo Shu Vegetables.....4.75 6.45
公婆豆腐	V 8.	Kung Pao Tofu.....4.75 6.45
甜酸豆腐	V 9.	Sweet & Sour Tofu.....4.75 6.45
左宗豆腐	V10.	General Tso's Tofu.....4.75 6.45
魚香三素	V11.	Triple Vegetables Delight in Garlic Sauce.....5.15 7.15
魚香茄子	V12.	Eggplant in Garlic Sauce.....5.15 7.15
芝麻茄子	V13.	Crispy Sesame Eggplant.....5.15 7.15
脆皮茄子	V14.	Crispy Eggplant.....5.15 7.15
大絲菠菜	V15.	Spinach with Garlic.....5.15 7.15
豆腐蔬菜包	V16.	Tofu Curl.....5.15 7.15

CHICKEN

	Small	Large
芥蘭雞	C 1.	Chicken with Broccoli.....4.95 6.75
蘑菇雞	C 2.	Moo Goo Gai Pan.....4.95 6.75
素菜雞	C 3.	Chicken with Mixed Vegetables.....4.95 6.75
腰果雞	C 4.	Chicken with Cashew Nuts.....4.95 6.75
雲豆雞	C 5.	Chicken with Snow Peas.....4.95 6.75
四季豆雞	C 6.	Chicken with String Beans.....4.95 6.75
咖喱雞	C 7.	Curry Chicken.....4.95 6.75
沙茶雞	C 8.	Sha Cha Chicken.....4.95 6.75
蔥爆雞	C 9.	Chicken with Spring Onion.....4.95 6.75
木須雞	C10.	Moo Shu Chicken (Served w.4 Pancakes).....4.95 6.75
甜酸雞	C11.	Sweet & Sour Chicken.....4.95 6.75
豉椒雞	C12.	Chicken in Black Bean Sauce.....4.95 6.75
宮保雞	C13.	Kung Pao Chicken.....4.95 6.75
魚香雞	C14.	Chicken with Garlic Sauce.....4.95 6.75
湖南雞	C15.	Hunan Chicken.....4.95 6.75
四川雞	C16.	Szechuan Chicken.....4.95 6.75
檸檬雞	C17.	Lemon Chicken.....5.35 7.50
菠菜雞	C18.	Chicken with Spinach.....5.35 7.50
芝麻雞	C19.	Sesame Chicken.....5.35 7.50
陳皮雞	C20.	Orange Chicken.....5.35 7.50
左宗雞	C21.	General Tso's Chicken.....5.35 7.50
北京雞	C22.	Peking Chicken.....5.35 7.50
茄子雞	C23.	Eggplant Chicken.....5.35 7.50

BEEF

	Small	Large
芥蘭牛	B 1.	Beef with Broccoli.....5.45 7.15
素菜牛	B 2.	Beef with Mixed Vegetables.....5.45 7.15
青椒牛	B 3.	Pepper Steak.....5.45 7.15
雲豆牛	B 4.	Beef with Snow Peas.....5.45 7.15
番茄牛	B 5.	Beef with Tomato.....5.45 7.15
蔥爆牛	B 6.	Beef with Spring Onion.....5.45 7.15
木須牛	B 7.	Moo Shu Beef.....5.45 7.15
沙茶牛	B 8.	Sha Cha Beef.....5.45 7.15
湖南牛	B 9.	Hunan Beef.....5.45 7.15
魚香牛	B10.	Beef in Garlic Sauce.....5.45 7.15
四川牛	B11.	Szechuan Beef.....5.45 7.15
豉椒牛	B12.	Beef with Black Bean Sauce.....5.45 7.15
咖喱牛	B13.	Curry Beef.....5.45 7.15
宮保牛	B14.	Kung Pao Beef.....5.45 7.15

Indicates Hot & Spicy

APPETIZERS

春卷或素卷	A 1.	Egg Roll or Vegetable Roll (1)	1.10
上海春卷	A 2.	Spring Roll (1)	1.10
炸雲吞	A 3.	Fried Wonton (6)	2.15
蟹肉炸雲吞	A 4.	Crab Rangoon (6)	3.25
紅油抄手	A 5.	Szechuan Wonton (8)	2.25
蒸餃或鍋貼	A 6.	Steamed or Fried Dumplings (6)	3.95
素餃或素貼	A 7.	Vegetable Dumplings (6) (Steamed or Fried)	3.95
蝦吐司	A 8.	Shrimp Toast (4)	3.95
炒叉燒	A 9.	Barbecued Pork	3.50
烤排骨	A10.	Barbecued Spare Ribs (4)	4.95
實實盤	A11.	Pu Pu Platter (Spare Ribs (2), Egg Roll (1), Spring Roll (1), Crab Rangoon (2), Fried Wonton (4), Fried Dumplings (2))	7.15

SOUP

雲吞湯	Sp 1.	Wonton Soup	1.50	2.50
蛋花湯	Sp 2.	Egg Drop Soup	1.50	2.50
酸辣湯	Sp 3.	Hot & Sour Soup	1.50	2.50
素菜湯	Sp 4.	Bean Curd & Vegetable Soup (For 2)	3.15	3.15
雞蓉玉米湯	Sp 5.	Chicken & Corn Soup (For 2)	3.95	3.95
三鮮湯	Sp 6.	Triple Delight Soup (For 2)	3.95	3.95
海鮮湯	Sp 7.	Seafood Soup (For 2)	4.50	4.50

LO MEIN, CHOW MEIN, OR FRIED RICE

	Small	Large
雞或叉燒	F 1.	Chicken or Roast Pork.....4.50 5.75
牛或蝦	F 2.	Beef or Shrimp.....4.95 6.15
什錦	F 3.	Combination (chicken, beef & shrimp).....5.15 6.35
龍蝦	F 4.	Lobster.....7.15
素菜	F 5.	Vegetables.....4.95
淨炒飯或淨麵	F 6.	Plain Fried Rice or Lo Mein.....2.50 3.25

EGG FOO YOUNG

雞蓉蛋	E 1.	Chicken Egg Foo Young.....5.95
叉燒蛋	E 2.	Roasted Pork Egg Foo Young.....5.95
牛蓉蛋	E 3.	Beef Egg Foo Young.....6.25
蝦蓉蛋	E 4.	Shrimp Egg Foo Young.....6.25
素菜蛋	E 5.	Vegetables Egg Foo Young.....5.25
什錦蛋	E 6.	Combination Egg Foo Young (beef, chicken shrimp).....6.50
龍蝦蛋	E 7.	Lobster Egg Foo Young.....7.35

SOFT NOODLE & CHOW FOON

素菜河式米粉	N 1.	Vegetable Chow Foon or Rice Noodle.....5.95
牛河粉	N 2.	Beef Chow Foon.....7.25
星洲米粉	N 3.	Singapore Rice Noodle.....7.25
本樓河粉	N 4.	House Special Chow Foon.....7.50
三鮮炒米粉	N 5.	Beef, Chicken & Shrimp Rice Noodle.....7.25
海鮮炒米粉	N 6.	Seafood Rice Noodle.....8.25
三鮮兩面黃	N 7.	Triple Delight Pan-Fried Noodle.....8.25

PORK

	Small	Large
素菜肉	P 1.	Pork with Mixed Vegetables.....5.15 6.95
木須肉	P 2.	Moo Shu Pork.....5.15 6.95
甜酸肉	P 3.	Sweet & Sour Pork.....5.15 6.95
京醬肉	P 4.	Peking Pork.....5.15 6.95
魚香肉	P 5.	Pork in Garlic Sauce.....5.15 6.95
湖南肉	P 6.	Hunan Pork.....5.15 6.95
回鍋肉	P 7.	Double Cooked Pork.....5.15 6.95
雲豆叉燒	P 8.	Roasted Pork with Snow Peas.....5.15 6.95

nbc4.com

Healthy Apartment Rental Market Good For Landlords

Average Renter Pays \$1,256 Per Month

POSTED: 10:12 am EDT April 9, 2007

UPDATED: 10:28 am EDT April 9, 2007

WASHINGTON -- It's a good time to be a landlord in the District.

Recent reports from the real estate industry find that D.C. is the only place in this area that is seeing lower vacancy rates and rising rents.

Share Your Thoughts Here

Special Sections: House And Home | Real Estate

The average apartment-renter in the Washington area is paying \$1,256 a month for a moderately priced apartment. That's up 5.2 percent from a year ago and well over the national average of \$939 a month.

Only 2.9 percent of apartments in D.C. were vacant by the end of March, compared with Northern Virginia's vacancy rate of 3.4 percent and 3.5 percent in suburban Maryland.

In 2006, 49,900 jobs were created in the Washington area, meaning more people are looking for somewhere to live. The demand for housing as well as high home ownership prices leads many people to rent.

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