

Health Regulation & Licensing Administration • Office of Food, Drug, Radiation, and Community Hygiene • 2201 Shannon Place, SE - 2nd Floor • Washington, DC 20020
http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name JAM DOUNG STYLE
Address 1724 NORTH CAPITOL ST NW
City/State/Zip Code WASHINGTON, DC 20002
Telephone (202) 483-2445 E-mail address p2705191@yahoo.com
Date of Inspection 03 / 21 / 2023 Time In 06 : 45 PM Time Out 08 : 10 PM
License Holder Jam Doung Style
License/Customer No. 09313xxxx-12000055
License Period 01 / 01 / 2021 - 12 / 31 / 2024 Type of Inspection Complaint
Establishment Type: Restaurant Total Risk Category 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐

Priority Violations	3	COS	0	R	0
Priority Foundation Violations	6	COS	0	R	0
Core Violations	5	COS	0	R	0
Certified Food Protection Manager (CFPM) KENITHIA ADDISON					
CFPM #: <u>FS-99871</u>					
CFPM Expiration Date: <u>05/21/2025</u>					
D.C. licensed trash or solid waste contractor: <u>none</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>none</u>					
D.C. licensed pesticide operator/contractor: <u>none</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>US Filter</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status				
		Supervision	COS	R
IN	OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>
		Employee Health		
IN	OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>
		Good Hygienic Practices		
IN	OUT	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
		Control of Hands as a Vehicle of Contamination		
IN	OUT	8. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
		Approved Source		
IN	OUT	11. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
		Protection from Contamination		
IN	OUT	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
		Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
IN	OUT	18. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	24. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
		Consumer Advisory		
IN	OUT	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
		Highly Susceptible Populations		
IN	OUT	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
		Chemical		
IN	OUT	27. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>
		Conformance with Approved Procedures		
IN	OUT	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

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

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
11. - Observed on-site made and packaged soft drink products in sealed plastic bottles stored inside refrigerators. (You are hereby ordered to Cease & Desist operation of packaging soft drink products in sealed bottles EFFECTIVE IMMEDIATELY. Please contact the main office to speak with an area supervisor at (202)535-2180 or email the area supervisor at food.safety@dc.gov for further direction).	719.1	Pre-packaged juice shall: (a) Be obtained from a processor with a HACCP system as specified in 21 CFR Part 120 Hazard Analysis and Critical Control (HACCP) Systems Pf ; and (b) Be obtained pasteurized or otherwise treated to attain a five (5)-log reduction of the most resistant microorganism of public health significance as specified in 21 C.F.R. part 120.24 Process Controls. P
15. - Observed raw shell eggs stored above vegetables in reach-in refrigerators. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	802.1(a)-(b)	Food shall be protected from cross contamination by: (a) Except as specified in Section 802.1(a)(3), separating raw animal foods during storage, preparation, holding, and display from: (1) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; P and (2) Cooked ready-to-eat food; P and (3) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to eat food; (b) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (1) Using separate equipment for each type; P or (2) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (3) Preparing each type of food at different times or in separate areas. P
28. - Observed pesticide (boric acid power) in container on floor at front service station.(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3402.1(a)	Poisonous or toxic materials shall be used according to: (a) The Pesticide Operations Act of 1977, effective April 18, 1978 (D.C. Law 2-70; D.C. Official Code Section 8-401, et seq. (2008 Repl.)), and this Code. Pf
33. - Observed mac and cheese cooling in tightly closed deep plastic container inside the reach-in refrigerator. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1004.1	Cooling shall be accomplished in accordance with the time and temperature criteria specified in Section 1003 by using one (1) or more of the following methods based on the type of food being cooled: (a) Placing the food in shallow pans; Pf (b) Separating the food into smaller or thinner portions; Pf (c) Using rapid cooling equipment; Pf (d) Stirring the food in a container placed in an ice water bath; Pf (e) Using containers that facilitate heat transfer; Pf (f) Adding ice as an ingredient; Pf or (g) Other effective methods. Pf
38. - Observed two baby cockroaches under service counter. Observed several rodent burrows and feces on soil ground outside at the back of of the building. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3210.1	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; Pf (b) Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf
38. - There was no pest extermination service contract presented. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3210.2	The licensee shall maintain a copy of the establishment's professional service contract and service schedule, and the following documents shall be available for inspection: Pf (a) Name and address of its District-licensed Pesticide Operator/contractor; (b) Frequency of pest extermination services provided under the contract; and (c) Date pest extermination services were last provided to the establishment.
38. - Observed dead cockroach at the front service. Observed dead rodent on soil ground outside in the back of the building.	3211.1	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
49. - Frying pans have encrusted grease; unclean hot holding table, cooking pots, shelves and interior of reach-in refrigerator. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1900.2	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
50. - Observed very low hot water pressure for the hand washing sink faucet at dish washing area; observed no running cold water supplied for the hand washing sink at the dish washing. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2306.1	Hot or cold water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use hot or cold water, except that water supplied as specified in Section 2308.1(a) and (b) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure. Pf
52. - There was no contract presented for used oil collection; observed grease on concrete ground where trash dumpster and cans are placed outside of the building. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2605.1	Removal of sewage and other liquid waste, including grease collections, shall comply with the provisions of this chapter. A copy of the establishment's professional service contract shall be maintained at all approved waste servicing areas, or at the mobile food establishment by the licensee and the following documents shall be available for inspection: Pf (a) Name and address of the licensee's District-licensed sewage and liquid waste transport contractor; (b) Duration of the contract; and (c) Frequency of sewage and liquid waste removal services provided under the contract.
54. - There was no contract presented for solid waste collection. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2717.2	The licensee shall maintain a copy of the establishment's professional service contract and the following documents shall be available for inspection: Pf (a) Name and address of its D.C. licensed trash or solid waste contractor; (b) Duration of the contract; and (c) Frequency of trash or solid waste collection services provided under the contract.
54. - Trash dumpster and cans placed outside of the building have been overflowing. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2717.1	Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.
54. - Concrete ground where trash dumpster and cans are placed outside of the building has not cleaned. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2715.1	A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, and kept clean.
55. - Floor area in kitchen not cleaned to preclude food residues accumulation. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	3201.1	The physical facilities shall be cleaned as often as necessary to keep them clean.

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken (Hot Holding Unit)	150.0F	Rice steamed (Rice Steamer) (Hot Holding)	156.0F	Rice steamed (Room) (Cooling)	137.0F	Eggs (Reach-in Refrigerator) (Cold Holding)	40.0F
Vegetable Products (Reach-in Refrigerator) (Cold Holding)	40.0F	Milk (Reach-in Refrigerator) (Cold Holding)	40.0F	Hot Water (3-compartment sink)	115.0F	Meat (Reach-in Refrigerator) (Cold Holding)	32.0F
Juice (3-compartment sink) (Cold Holding)	36.0F	Chicken jerked (Hot Holding Unit) (Hot Holding)	143.0F	Hot Water (Handwashing Sink - Service Line)	110.0F	Hot Water (3-compartment sink (Bar))	113.0F
Hot Water (Handwashing sink (toilet room))	112.0F						

Inspector Comments:

Correct cited violations within 5 AND 14 calendar-days.

You are hereby ordered to Cease & Desist operation of packaging soft drink products in sealed bottles EFFECTIVE IMMEDIATELY. Please contact the main office to speak with an area supervisor at (202)535-2180 or email the area supervisor at food.safety@dc.gov for further direction.

If you have any questions, please contact the Area Supervisor at food.safety@dc.gov with your inquiry details.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

<input type="text"/>	Kenithia Addison (Print)	03/21/2023 Date
Person-in-Charge (Signature)		
<input type="text"/>	Jemal Yasin (Print)	026 Badge #
Inspector (Signature)		03/21/2023 Date