

Washington, D.C.

Restaurants in the nation’s capital are inspected by the District of Columbia using the 1999 Food Code. Depending on an establishment’s risk level, it can be visited two to four times per year. Fifteen district employees inspect the city’s 5,000 food establishments, averaging 333 food establishments per employee. Inspection results are not scored, but critical violations are more likely to lead to closure than non-critical violations. Inspection results are not posted in the establishments or online.

Unclean food contact surfaces comprised the worst of Washington’s violations, with only half as many handwashing violations. In addition, there were several rodent and insect violations. Only 25 of the

30 requested inspection reports were provided from the city. Washington had an average of 1.1 code violation per site, and a weighted violation score of 2.8.

Washington, D.C. restaurants were cited for, among other violations:

- Food boxes on floor that should be stored six inches above ground
- Employee seen touching ready-to-eat food with bare hands
- Salmon and scallops above normal temperature range
- Fruit flies observed at the bar

Restaurants studied: 1789 Restaurant, Le Paradou, Restaurant Nora, The Palm, Capital Grille, Café Atlantico, Oya Restaurant & Lounge, T.G.I. Friday's, Cheesecake Factory, Fuddruckers, Aria Trattoria, Clyde's of Gallery Place, Fahrenheit, Pizzeria Uno, Kaz Sushi Bistro, La Tasca, Twigs, McDonald's, Chipotle, Potbelly Sandwich Works, Cosi, Traveler's Grill, House of Kabob, Amsterdam Falafelshop, Jolt 'N Bolt

