

THE SCHOOL DISTRICT OF PHILADELPHIA
SCHOOL REFORM COMMISSION

JFK CENTER
 734 SCHUYLKILL AVENUE
 PHILADELPHIA, PENNSYLVANIA 19146-2397

MAINTENANCE DEPARTMENT

Violations for Schools

Code	Desc/Notes	WO #	Date Comp.	Status
W50	Khepera Charter School	144 West Carpenter Lane		
Phila. Dept. of Health				

Inspection Date: 2/15/2005	Receive Date: 2/18/2005	Account:
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13-01.1	<p>The floors in all rooms in which food or drink is stored, prepared, or handled, and where utensils are washed shall be constructed so as to be easily cleanable, free of open holes or cracks, and maintained in good repair. Janitorial and custodial areas, employee dressing and locker areas, as well as all toilet and lavatory areas shall also meet these requirements. Floors shall be kept clean by dustless methods.</p> <p>Floor not clean-remove debris behind refrigerators in basment area/preK and K classrooms.</p>	Open
13-02	<p>The walls and ceilings of all rooms shall be kept clean and in good repair. The walls and ceilings of rooms in which food is stored, prepared, or where utensils are washed shall be smooth, constructed of washable material, and finished in a color that will not conceal the presence of soil or dirt.</p> <p>Ceiling not in good repair-missing ceiling panels.</p>	Open
18-01.1	<p>Before work is begun in the construction, remodeling, or alteration of a food establishment, or in the conversion of an existing premise to a food establishment; properly prepared and sufficiently detailed plans and specifications shall be submitted to and approved by the Department. The plans and specifications shall include, where applicable, data relating to the grounds, buildings, equipment, sewage disposal, water supply, refuse disposal, and such other information as may be required by the Department.</p> <p>Alteration/construction began prior to plan submission & approval.</p>	Completed
18-02	<p>Whenever plans and specifications are required by the Department, an inspection of the food establishment must be conducted prior to the start of the food handling operation to determine compliance with the approved plans and specifications.</p> <p>Operation began prior to pre-operational inspection.</p>	Completed
8-06.2.3	<p>All refuse shall be stored in containers, enclosures, rooms or areas in an approved manner and shall have adequate capacity to hold the quantity of refuse generated until removed. All storage facilities shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate.</p> <p>Provide tight fitting lids for all trash cans-particularly in the basement area.</p>	Completed