

Food Establishment Inspection Report

Fairfax County Health Department 10777 Main Street, Suite 100 Fairfax, Virginia 22030 (703) 246-2201		Risk Factors/Interventions Out of Compliance: 0	Date: 06/13/2023	
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 12:30:00	
		Good Retail Practices Out of Compliance: 1	Time Out: 14:15:00	
Establishment: FAMOUS DAVE'S Record Number: HFOOD-000037363	Address: 6630 Richmond Hwy, Alexandria, Va 22306 Inspection Number: 2879985	Person In Charge: Y	Ross Mascho - CFM: C# 1768702 Expiration Date: 04/10/2024	
Permit Holder: Commonwealth Blue Ribbon R Llc	EHS: Debora Brown	Purpose of Inspection: Routine	Establishment Type: Full Service Restaurant	Priority Level: 2
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act.		Active Managerial Control: No	
		IN	Compliance with legislation	

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Supervision			Protection From Contamination		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	15	IN	Food separated and protected
2	IN	Certified Food Protection Manager	16	IN	Food-contact surfaces; cleaned and sanitized
Employee Health			17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time And Temperature Control For Safety		
4	IN	Proper use of restriction and exclusion	18	NO	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events	19	IN	Proper reheating procedures for hot holding
Good Hygienic Practices			20	NO	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use	21	IN	Proper hot holding temperatures
7	IN	No discharge from eyes, nose, and mouth	22	IN	Proper cold holding temperatures
Preventing Contamination By Hands			23	IN	Proper date marking and disposition
8	IN	Hands clean and properly washed	24	NA	Time as a Public Health Control; procedures and records
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory		
10	IN	Adequate handwashing sinks properly supplied and accessible	25	IN	Consumer advisory provided for raw and undercooked food
Approved Source			Highly Susceptible Populations		
11	IN	Food obtained from approved source	26	NA	Pasteurized foods used; prohibited foods not offered
12	NO	Food received at proper temperature	Food And Color Additives And Toxic Substances		
13	IN	Food in good condition, safe, and unadulterated	27	IN	Food additives; approved and properly used
14	NA	Required records available: shellstock tags, parasite destruction	28	IN	Toxic substances properly identified, stored, and used
			Conformance With Approved Procedures		
			29	NA	Compliance with variance, specialized process, HACCP

GOOD RETAIL PRACTICES

Safe Food And Water			Proper Use Of Utensils		
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils; properly stored
31	IN	Water and ice from approved source	44	IN	Utensils, equipment and linens, properly stored, dried and handled
32	NA	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles, properly stored and used
Food Temperature Control			46	IN	Gloves used properly
33	IN	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment And Vending		
34	NO	Plant food properly cooked for hot holding	47	OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities; installed, maintained and used; test strips
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	IN	Food properly labeled, original container	50	IN	Hot and cold water available, adequate pressure
Prevention Of Food Contamination			51	IN	Plumbing installed, proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and Waste water properly disposed
39	IN	Contamination prevented during food preparation, storage, and display	53	IN	Toilet Facilities; properly constructed, supplied, and cleaned
40	IN	Personal Cleanliness	54	IN	Garbage and refuse properly disposed, facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting, designated areas used

TEMPERATURE OBSERVATIONS	
Equipment Temperatures	
Description	Temperature
#3- Roast-n-hold hot holding box	180F
#2- Walk In Cooler	41F
#5- Traulsen 2 Dr Prep Top Cooler on left	40F
#6- True 1 Dr Under Counter Cooler	36F
#1- Walk In Cooler (alcohol)	38F (non TCS)
#4- Cres Cor hot holding box at cookline	160F
#7- Traulsen 2 Dr Prep Top Cooler on right	34F
#8- 1 Dr Under Counter Cooler (serve station)	53F**
#9- Alto Shaam Under Counter hot holding cabinet	164F
Hot water hand sink, 3 compartment sink	123F, 126F
#10- Perlick 3 Glass Dr under counter cooler at bar	Non TCS
#11- Perlick 1 Dr under counter cooler at bar	35F (non TCS)
#12- Randell 1 Dr under counter freezer	0F

Food Temperatures		
Food Item	Temperature °F	Process Step
Macaroni and cheese in #3	152F	Hot Holding
Chili in #9	159F	Hot Holding
Greens in #9	181F	Hot Holding
Raw chicken in #2, thawing	28F	Cold Holding
Macaroni and cheese in #7	37F	Cold Holding
Pork in #4	166F	Hot Holding
Barbecue chicken in #7	37F	Cold Holding
Pork hot links in #5	41F	Cold Holding
Chicken wings in #6	42F	Cold Holding
Chicken wings in #6	41F	Cold Holding
Macaroni cheese at steam table	172F	Hot Holding
Banana pudding in #8, cooling <2 hours	44F	Cold Holding
Coleslaw mix in #2	42F	Cold Holding
Chili in #2	40F	Cold Holding
2% milk in #8, cooling <2 hours	47F	Cooling
Baked beans at steam table	157F	Hot Holding
Pork ribs in #4	155F	Hot Holding
Hard boiled egg in #2	41F	Cold Holding
Beef burnt ends in #5	37F	Cold Holding
Raw breast in #5	37F	Cold Holding
Raw chicken tenders in #6	41F	Cold Holding
Collard greens at steam table	162F	Reheating
Coleslaw in #7	39F	Cold Holding

Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
The following are Core violations:

4-501.11(A) - Equipment, Maintain in Good Repair/Condition**CDI**

Observation: The following refrigeration unit is not operating properly and is unable to maintain cold food at or below 41F: True 1 Dr under counter cooler (53F).

Corrective Action: The food items were prepared within 2 hours, so they were relocated to the walk in cooler for proper cooling. The refrigeration unit was taken out of commission until repairs can be made, since there are ample units in the facility. The CFM will need to obtain repairs for the refrigeration unit and provide proof of repairs/invoice to the EHS for review. Repair/adjust the unit so it is able to maintain foods at or below 41F. Do not use the unit to store time/temperature control for safety foods while it is not operating properly.

COMMENTS

EHS conducted a routine inspection for the facility. The menus have been updated; the salmon is not served raw or undercooked. Letter of parasite destruction is no longer applicable.

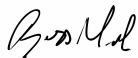
-please make sure to obtain repairs for the refrigeration unit that was not maintaining a temperature of 41F or below. Please provide proof of repairs/invoice to the EHS for review.

SCHEDULING

Follow-up Inspection Required: No

Follow-up On or About:

This Inspection Report sets forth Fairfax County Health Department's observations, alleged violations, and recommendations for compliance, but it is not a case decision as defined in Code of Virginia §2.2-4001. If you have additional facts you believe bear on this inspection and would like to schedule an informal fact-finding conference (IFFC) pursuant to Code of Virginia §2.2-4019, please contact the Environmental Health Specialist (EHS) referenced on the inspection report within fifteen days of receipt of this document. Should an IFFC be scheduled and you fail to appear absent good cause, the Fairfax County Health Department may issue an adverse case decision as contemplated by Code of Virginia §2.2-4020.2. This form contains information that could be subject to disclosure under Code of Virginia §2.2-3700.



Person in Charge



Debora Brown

Environmental Health Specialist