

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: 3

Date: 06/28/2022

Repeat Risk Factors/Interventions Out of Compliance: 1

Time In: 17:15:00

Good Retail Practices Out of Compliance: 3

Time Out: 19:15:00

Establishment: NEW MOON RESTAURANT Record Number: HFOOD-2021-00210	Address: 6619 Wilson Blvd, Falls Church, Va 22044 Inspection Number: 409507	Person In Charge: Y	Orlando Marquez - CFM: F-102056 Expiration Date: 10/16/2026
Permit Holder: New Moon Restaurant, Inc.	EHS: Crystal Lamb	Purpose of Inspection: Routine	Establishment Type: Full Service Restaurant
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act. IN Compliance with legislation		Priority Level: 2 Active Managerial Control: No

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	OUT	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	NO	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	OUT	Proper hot holding temperatures
7	IN	No discharge from eyes, nose, and mouth	22	OUT	Proper cold holding temperatures
Preventing Contamination By Hands			23	IN	Proper date marking and disposition
8	IN	Hands clean and properly washed	24	NO	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	NA	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	NA	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	OUT	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	OUT	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment And Vending		
34	IN	Plant food properly cooked for hot holding	47	IN	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	OUT	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
Spanish Side: (4) Berg 2DR prep cooler, (5) Berg 2DR upright cooler	
Hot water at handsink, Hot water at three compartment	114, 129
Chinese Side: (1) Walkin Cooler, (2) True 1DR Display Cooler, (3) Berg 2DR prep cooler	39, 41, 40, 40, 37

Food Temperatures

Food Item	Temperature °F	Process Step
Diced tomatoes in (4), Shredded cheese in (4), Various pupusa fillings previously sitting out at room temperature in (4)	35, 41, 60-72	Cold Holding
Cooked beef soup in (5), pork pupusa filling in (5)	38, 40	Cold Holding
Cooked noodles (~5 hr) in (1)	61	Cooling
Fried rice sitting out at room temperature	99-132	Hot Holding
Cooked cut chicken in (1), Tofu in (2), cooked chicken in (3), Cooked noodles in (3)	41, 41, 41, 39	Cold Holding
Bean sprouts sitting out at room temperature	56	Cold Holding
Spanish rice in warmer, Refried beans on stove	162, 166	Hot Holding
White rice in warmer	159	Hot Holding

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

21
3-501.16(A)(1) - Hot Holding
CDI

Observation: The following food item(s) were observed hot holding at improper temperatures using a calibrated food temperature measuring device: fried rice observed at 99-132F in a large bowl sitting out at room temperature.

Corrective Action: Time/temperature control for safety food shall be held hot at a temperature of 135F or above unless the permit holder is using 'time as the public health control' as specified under 3-501.19. REHEATED TO ABOVE 165.

3
2-201.11(A)(1)- (5) - Duty of PIC, Employee Health Policy in Place
CDI

Observation: Upon discussion with the person-in-charge, one or more of the elements of an effective employee health policy is either missing or incomplete. A complete employee health policy is required to be in place at the food establishment. At the time of this inspection, the Health Department provided and reviewed handouts and resource information in a red folder labeled 'Employee Health Policy.'

Corrective Action: A complete employee health policy must have the following elements: 1) Employee training on foodborne illness, particularly symptoms of illness and prevention of the Big Six illnesses (see 'What is Foodborne Illness' handout); and 2) Documentation that employees have been instructed of their responsibility to report symptoms of, diagnosis of or exposure to foodborne illness to management (see 'Employee Illness Reporting Agreement' handout); and 3) A management plan to restrict or exclude employees, as applicable, who have symptoms, diagnosis or exposure to foodborne illness (see 'Employee Illness Decision Guide for PIC/CFM' handout). The information provided at the time of this inspection will help you develop and implement this policy. Handouts are available in the following languages: English, Arabic, Chinese (traditional), Farsi, Hindi, Korean, Spanish, Thai, Urdu and Vietnamese. If you have any questions about your employee health policy, please contact your area inspector or contact the Health Department at 703-246-2201, TTY 703-591-6435. EHS PROVIDED EACH EMPLOYEE A HARD COPY TO READ AND SIGN IN SPANISH. EMPLOYEES FINISHED BEFORE END OF INSPECTION.

22
3-501.16(A)(2) - Cold Holding
REPEAT CDI

Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: —various pupusa fillings at 60-72F observed inside Berg 2DR prep cooler (previously sitting out at room temperature). Raw bean sprouts at 56F observed sitting out at room temperature.

Corrective Action: Time/temperature control for safety food shall be held cold at a temperature of 41F or below unless the permit holder is using 'time as public health control as specified under section 3-501.19 to limit bacteria growth. DISCARDED.

The following are **Priority Foundation** violations:

33
3-501.15(A)(1)-(7) - Methods to Facilitate Proper Cooling
REPEAT CDI

Observation: The following methods used for cooling were not adequate to facilitate proper cooling:—observed large deep bowl of cooked noodles cooling covered tightly in the Walkin Cooler.

Corrective Action: Cooling hot foods shall be accomplished as follows: 1) placing the food in shallow pans; 2) separating the food into smaller or thinner portions; 3) using rapid cooling equipment; 4) stirring the food in a container placed in an ice water bath; 5) using containers that facilitate heat transfer; 6) adding ice as an ingredient; or other effective methods. Food containers placed in cooling and cold equipment to cool shall be: 1) arranged in the equipment to provide maximum heat transfer through the containers walls, and 2) loosely covered or uncovered as long as protected from contamination to facilitate heat transfer from the surface of the food. SPLIT ONTO TWO FLAT TRAYS AND UNCOVERED TO FACILITATE RAPID COOLING.

The following are **Core** violations:

36

4-204.112(B) - Thermometers, Location for TPHC Units

REPEAT

Observation: There was no temperature measuring device located in the following cold holding equipment: True 2DR Display Cooler, Berg 2DR prep cooler (Chinese side), Berg 2DR prep cooler (Spanish side).

Corrective Action: Cold or hot holding equipment used for the storage of time/temperature control for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

43

3-304.12(A)-(F) - In-Use Utensils Proper Storage

REPEAT CDI

Observation: Dispensing and/or in-use utensils improperly stored between use as follows: sitting in containers of room temperature water.

Corrective Action: During pauses in food preparation or dispensing, food utensils shall be stored in one of the following manners: 1) in the food with their handles above the top of the food and the container, 2) in food that is not time/temperature control for safety (TCS) food with their handles above the top of the food within containers or equipment that can be closed, 3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized, 4) in running water of sufficient velocity to flush particulates to the drain, 5) in a clean, protected location if the utensils are used only with a food that is NOT TCS food, or 6) in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned frequently.

COMMENTS

The purpose of today's visit was to conduct a routine inspection.

Please place a refrigerator thermometer in the front of each refrigerator that is currently missing one. Each refrigerator needs its own thermometer. Please text a picture of the thermometer no later than Tuesday, July 5, 2022. Please note an in-person follow-up may be conducted to verify compliance if the picture is not received by the requested date.

Please visit the following website anytime for resources:

<http://www.fairfaxcounty.gov/health/food>

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 9/26/2022

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



Crystal Lamb

Environmental Health Specialist