

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: 2	Date: 05/11/2022
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 13:40:00
		Good Retail Practices Out of Compliance: 3	Time Out: 15:50:00
Establishment: ROCCO'S ITALIAN RESTAURANT Record Number: HFOOD-000009911	Address: 1357 Chain Bridge Rd, Mclean, Va 22101 Inspection Number: 402611	Person In Charge: Y	Michael Juliano - CFM: F-131246 Expiration Date: 06/05/2023
Permit Holder: Roccas Of Mclean Inc	EHS: Lei Ilan Garcia	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	IN	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	IN	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	OUT	Proper cold holding temperatures
Preventing Contamination By Hands			23	IN	Proper date marking and disposition
8	OUT	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	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	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	OUT	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment And Vending		
34	NO	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	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	OUT	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	OUT	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
(1) 1 dr True upright refrigerator, (2) 2 dr prep cooler M3 Turboair	38, 30
Hot water at hand sink, hot water at 3 comp sink	100, 110
(5) 2 dr True upright refrigerator, (6) 2 dr True flat top cooler	30, 38
(3) Walk in cooler "A", (4) walk-in in cooler "B"	32, 35

Food Temperatures

Food Item	Temperature °F	Process Step
pizza sauce in (5) ~2.5 hrs, pepperoni in (5) ~3 hrs, cheese in (5) ~ hrs, sliced tomatoes on ice bath ~3 hrs, cut lettuce on ice bath ~2.5 hrs	60-61, 50, 46-47, 41-51, 43-46	Cooling
Marinara sauce in (3), cheese in (3), meatballs in (3), meat sauce in (3), lasagna in (3), pasta in (3)	39, 41, 40, 42, 38, 39	Cold Holding
Sausage cooling at ambient temperature ~ 30 mins	102	Cooling
Pasta in (1), cream sauce in (1), ziti in (1), eggplant lasagna in (1), split pea soup in (1), pasta in (1)- lower rack, minestrone soup in (1)	39-41, 43, 40, 46, 47, 45, 47	Cold Holding
meat sauce	166	Hot Holding
Chicken in (4), sausage in (4), pepperoni in (5), sliced tomatoes in (5), chicken in (5), sliced tomatoes in (6)	37, 40, 41, 38, 31, 41	Cold Holding
Beef	187	Cooking
cut lettuce in (2), sliced tomatoes in (2), turkey in (2), chicken in (2), chicken in (3), ham in (3)	41, 41, 40, 40, 37, 37	Cold Holding
lasagna in (3) ~5.5 hrs, pasta in (3) ~4.5 hrs, manicotti in (3) ~2.5 hrs, fried eggplant in (4)~ 1.5 hrs	42, 45, 66-71, 47-86	Cooling

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

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: eggplant lasagna (46F), split pea soup (47F), pasta (45F), and minestrone soup (47F) measured in the 1 dr True upright refrigerator. The operator stated that eggplant lasagna has been in the unit overnight and the other food items were transferred from the walk-in cooler ~3.5 hrs ago.

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. Eggplant lasagna discarded. The other food items were transferred to the freezer to rapidly cool to 41F.

8

2-301.14(A)-(I) - When to Wash

CDI

Observation: A food employee failed to wash his or her hands before engaging in food preparation, after touching bare human body parts, after coughing, sneezing, eating, after handling soiled utensils, or after engaging in any activity that could contaminate the hands. EHS observed an employee handle raw meat (beef) with gloved hands and proceed to touch ready to eat bread without discarding gloves and washing hands in between.

Corrective Action: ALL food employees shall wash their hands OFTEN especially after handling trash, using the restroom, handling raw meats, handling soiled equipment and utensils, BEFORE putting on clean gloves, etc. Proper handwashing frequencies will aid in the reduction of foodborne illness. EHS instructed the employee to discard gloves, wash hands, and discard bread. The employee washed their hands and bread was discarded.

The following are **Priority Foundation** violations:

33

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

CDI

Observation: The following methods used for cooling were not adequate to facilitate proper cooling: EHS observed baked eggplant (47-82F) ~1.5 hrs inside the walk-in cooler "B" and eggplant was not evenly separated to facilitate proper cooling.

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. The employees separated eggplant to facilitate faster cooling.

The following are **Core** violations:

39

**3-303.12(A) - Packaged Food Display, No Direct Contact Water/Ice
CDI**

Observation: The following packaged food was found stored in direct contact with ice: 1 gallon container of water.

Corrective Action: Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. The employees removed gallon of water inside the ice machine. Do not use ice that has been in contact with the container to guests.

55

6-501.12(A) - Physical Facilities, Cleaning Frequency

Observation: Observed that floors near cook line is in need of cleaning.

Corrective Action: Clean the physical facilities at a frequency necessary to ensure the protection and safe preparation of food.

COMMENTS

The purpose of this visit is a routine inspection.

Notes:

- Core items need to be corrected within 90 days.

Please visit the website anytime for resources at <http://www.fairfaxcounty.gov/health/food>.

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



Lei Ian Garcia

Environmental Health Specialist