

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: 01/25/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 15:05:00
		Good Retail Practices Out of Compliance: 0	Time Out: 16:10:00
Establishment: PAPA JOHN'S PIZZA #1916 Record Number: HFOOD-000010096	Address: 112 Lawyers Rd, Vienna, Va 22180 Inspection Number: 2735355	Person In Charge: Y	Kit Henel - CFM: ServSafe Expiration Date: 02/21/2027
Permit Holder: Colonels Limited Llc	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Carry Out Food Service
Smoking Status:		Title 15.2-2825 Virginia Indoor Clean Air Act.	
IN		Compliance with legislation	
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	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	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	NO	Proper hot holding temperatures
7	NO	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	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	OUT	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	OUT	Toxic substances properly identified, stored, and used
			Conformance With Approved Procedures		
			29	NA	Compliance with variance, specialized process, HACCP

TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description		Temperature	
walk-in refrigerator		37	
Hot water @ hand washing sinsks		117	
Hot water @ 3-vat sink		115	
Food Temperatures			
Food Item	Temperature °F	Process Step	
Beef, ham, fresh spinach, @ pizza prep table	40, 41, 41	Cold Holding	
Cut. Thrilled chicken, diced Tomatoes, @ walk-in refroioerator	39, 38	Cold Holding	
Shredded Cheese, sausage, @ pizza table	41, 41	Cold Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

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7-201.11(B) - Storage of Poison/Toxic Materials

CDI

Observation: Observed that spray bottles containing toxic cleaning chemical were not properly stored to prevent the contamination of single service items/ carryout pizza boxes.

Corrective Action: All poisonous and toxic materials shall be stored below food, equipment, utensils, linens, and single service items to prevent contamination. The spray bottles were relocated during the inspection.

The following are **Priority Foundation** violations:

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3-202.15 - Package Integrity

CDI

Observation: A dented tomato can was noted among canned goods on a food rack.

Corrective Action: Food packages such as canned goods shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Return all dented and damaged canned goods to your food supplier for a credit. Dented can was discarded during the inspection.

COMMENTS

This was a risk factor inspection. Violations observed were corrected during the inspection.

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



Memunatu Kanu

Environmental Health Specialist