

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: 12/12/2023
		Repeat Risk Factors/Interventions Out of Compliance: 2	Time In: 13:15:00
		Good Retail Practices Out of Compliance: 1	Time Out: 14:45:00
Establishment: BAZIN'S ON CHURCH Record Number: HFOOD-000010114	Address: 111 Church St, Vienna, Va 22180 Inspection Number: 3097544	Person In Charge: Y	Yuri Soria - CFM: F-103269 Expiration Date: 08/23/2027
Permit Holder: Bazins On Church Llc	EHS: Memunatu Kanu	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	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	OUT	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	OUT	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	OUT	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	NA	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	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	OUT	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
MB Master BLT refrigerated cook-line prep table	36
Walk-in refrigerator	40
Hot water 3-vat sink	153
Hot water @ hand washing sinks	154,122
Dish washing machine	120, Chlorine Conc: 50ppm

Food Temperatures

Food Item	Temperature °F	Process Step
Hummus, cut Romain lettuce, @ cook=line refrigerated prep table	36, 41	Cold Holding
Chick peas, fet cheese, ricotta cheese, @ cookline refrigerated table	39, 37, 37	Cold Holding
Red pepper sauce, tamarin cream sauce, on stove	144, 184	Cooking
Empanada chicken mix, whole milk, cooked short rib beef	38, 39, 38	Cold Holding
Rice	40	Cold Holding
Pico de gallo, potato gratin , caramelized onions, sliced cherry tomatoes, @ refrigerated prep table	41, 39, 39, 40	Cold Holding
Baked chicken, baked chicken leg, cooked meatballs, sauteed mushrooms, @ walk-in refrigerator	39, 40, 39, 40	Cold Holding

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization
CMA	C-2	52	Chemical

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

10

**5-205.11(B) - Handwashing Sink, Designated Use
CDI**

Observation: Observed the handsink at the cook-line being used for cleaning small utensils such as spatulas etc.

Corrective Action: Handsinks are to be used only for washing hands to encourage proper hand washing and to prevent contamination of cleaned hands.

28

**7-102.11 - Common Name, Working Containers
REPEAT CDI**

Observation: Working containers of poisonous and toxic materials are not properly labeled with a common name. Unmarked spray bottles containing toxic cleaning chemical solutions were noted at the bar without labels to identify contents.

Corrective Action: Label all working containers of poisonous and toxic materials, including cleaners and sanitizers, with a common name to prevent the dangerous misuse of these materials.this violations has been cited previously, please corrected permanently. Train employees to properly label containers or bottles when chemical are transferred from the original bottles/containers to unmarked bottles or containers, to prevent unintentional use and exposure.

23

**3-501.17(A) - RTE TCS Food Prepared On Site, Date Marking
REPEAT CDI**

Observation: The following refrigerated, ready-to-eat, time/temperature control for safety food that is prepared on site is not used or discarded within 24 hours of preparation and was not observed to be date marked: a variety of foods such as ground beef, short ribs, etc.

Corrective Action: Refrigerated, ready-to-eat, time/temperature control for safety foods that are prepared on site and kept for more than 24 hours cannot have a shelf-life of more than 7 days, including the day of preparation. These food items must be marked with either the 'consume-by' date and/or 'preparation' date, color-coded labels, or another marking system/method that effectively indicates shelf-life that is clearly understood and properly used by the employees. Each food container was proper dated marked during the inspection.

The following are **Core** violations:

37

**3-302.12 - Food Storage Container, Common Name
CDI**

Observation: The following food items that are not easily identified by appearance were observed without a label: a variety of spices such as, black pepper, salt, red ground pepper, etc.

Corrective Action: Unless a food item can be easily recognized, all foods and ingredients removed from their original containers and stored in working containers shall be labeled using the common name of the food. For example: cooking oils, salt, sugar, flour, spices, herbs, etc.

COMMENTS

This was a routine inspection. The critical violations that were observed were corrected during the inspection. Please corrected all other uncorrected violations within the next 90 days.

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