

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: 4	Date: 03/21/2022
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 12:00:00
		Good Retail Practices Out of Compliance: 4	Time Out: 13:15:00
Establishment: CHINA KING Record Number: HFOOD-000010189	Address: 7500 Leesburg Pike, Falls Church, Va 22043 Inspection Number: 394784	Person In Charge: Y	Xia O Chun Pan - Katie17lifan@yahoo.com CFM:F123557 Expiration Date: 11/19/2021
Permit Holder: China King Corp	EHS: Lois Maisel	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
			Priority Level: 2
Smoking Status:	Title 15.2-2825 Virginia Indoor Clean Air Act.		Active Managerial Control:
	IN	Compliance with legislation	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	OUT	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	IN	Proper cooking time and temperatures
5	OUT	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	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	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	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	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	OUT	Approved thawing methods used	48	IN	Warewashing facilities; installed, maintained and used; test strips
36	IN	Thermometers provided and accurate	49	OUT	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	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. Beverage air 2 door prep cooler; 2. Beverage air 3 door cooler; 3. Walk in ref on left; 4. Walk in ref on right; walk in freezer	39; 39; 38; 37; 5
Hot water at handsink, three vat sink	106, 115

Food Temperatures

Food Item	Temperature °F	Process Step
Eggroll, sweet sour chicken in 1; baby corn, mushroom in water, water chestnut, cut cabbage in 2; fried tofu, cooked chicken, cooked beef in 3; cut cabbage tofu, broth in 4	39,38; 39,39, 38, 41; 40,41,41; 41, 38	
Cooked rice, cooked sliced beef, cooked shrimp. Cooked sliced chicken in bus tub on countertop; gravy, garlic in oil, pooled egg on cart along cookline	72, 52, 45, 47; 60,60, 59	Cold Holding
Broth, rice, hot sour soup, egg drop soup, rice	198, 136, 152, 156, 150	Hot Holding
Ob cook chicken, chicken, chicken	200, 201, 193	Cooking

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

CDI

Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: cooked rice 72f, cooked sliced beef 52f, cooked shrimp 45f, cooked sliced chicken 47f on countertop in bus tub; Gravy 60f, garlic in oil 60f, pooled eggs 59f on a cart along cookline

Corrective Action: Cooked sliced beef, cooked shrimp, cooked sliced chicken relocated to unit #1 to cool. Rice was discarded; gravy, garlic in oil, pooled egg were placed in ice-water bath. Education regarding the holding temperatures of foods was provided during inspection. 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.

The following are **Priority Foundation** violations:

2

2-102.12(A)(1) - Food Protection Manager - Accredited Program

REPEAT

Observation: The person in charge is not a certified food protection manager.

Corrective Action: The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

5

2-501.11 - Clean-up of vomiting and diarrheal events

CDI

Observation: The food establishment does not have written procedures for employees to follow when responding to vomiting or diarrheal events.

Corrective Action: A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food and surfaces to vomitus or fecal matter.

3

2-102.11(C)(2) - DOK Employee Health Policy

CDI

Observation: The person in charge is not able to provide a verbal or written policy for preventing the transmission of foodborne disease by an employee who has a disease or a medical condition.

Corrective Action: The person in charge or certified food manager is responsible for knowledge, of at least the primary foodborne diseases (the Big 6) and medical conditions, to determine possible restriction or exclusion of food employees.

The following are **Core** violations:

35

3-501.13(A)-(C) - Proper thawing methods used for TCS Foods

CDI

Observation: Observed the following food thawing using an improper method: Observed a whole roast thawing in a metal container in stagnant water.

Corrective Action: EHS provided guidance on thawing and the whole roast was placed under cold running water. Time/temperature control for safety food shall be thawed using one of the following methods: 1) under refrigeration that maintains the food temperature at 41F or less, 2) completely submerged under running water at a water temperature of 70F or below with a sufficient velocity to agitate and float off loose particles of food as long as held for period of time at a temperature of 41F or less, or 3) as part of a cooking process if the food is cooked as specified by Law or thawed in a microwave oven and immediately transferred to a conventional cooking process.

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: MSG, salt, sugar

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.

55

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

Observation: Observed that the walls observed with splash of food debris and grease along cookline and is in need of cleaning.

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

49

4-602.13 - Nonfood-Contact Surfaces Kept Clean

Observation: The nonfood-contact surfaces of the following equipment had accumulations of grime and debris: gaskets and interior surfaces on unit 1 and 2 (broth prep coolers), sides of cookline equipment

Corrective Action: Nonfood-contact surfaces of equipment and utensils shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

COMMENTS

This is a routine inspection. Thank you for your time. Within 10 days provide the following:

1. A copy of your valid CFM license
2. Pictures of units 1 and units 2 cleaned gaskets and interiors
3. Pictures showing that the walls and sides of cookline equipment have been cleaned of grease and food debris splash. My business card was provided and shows my email to send the above actions showing compliance.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 3/31/2022

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



Lois Maisel

Environmental Health Specialist