


Food Establishment Inspection Report

 <div style="display: inline-block; vertical-align: middle;"> Fairfax County Health Department 10777 Main Street, Suite 100 Fairfax, Virginia 22030 (703) 246-2201 </div>		Risk Factors/Interventions Out of Compliance: 1		Date: 06/07/2022
		Repeat Risk Factors/Interventions Out of Compliance: 0		Time In: 9:00:00
		Good Retail Practices Out of Compliance: 1		Time Out: 10:30:00
Establishment: SUBWAY Record Number: HFOOD-000010205	Address: 2250 Pimmit Dr, Falls Church, Va 22043 Inspection Number: 406395	Person In Charge: Y	Rajesh Thakkar - CFM:20173548 Expiration Date: 01/25/2026	
Permit Holder: Dawat Pimmit Llc	EHS: Sion Smith	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant	Priority Level: 1
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	NA	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	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	NA	Plant food properly cooked for hot holding	47	OUT	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	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	
1-walk-in cooler 2- Coldwell		1- 36 2- 50,34	
Handsink, 3 vat sink		109,129	
Food Temperatures			
Food Item	Temperature °F	Process Step	
1- turkey, pepperjack	1- 47,46	Cooling	
1- chicken 2- lettuce, sliced tomato, turkey	1- 39 2- 50,48,47	Cold Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are Priority violations:</p> <p>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: lettuce at 50F, sliced tomato at 48F, turkey at 47F in coldwell. 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. Added ice to cool food. Food was brought out less than 2 hours prior.</p> <p>The following are Core violations:</p> <p>47 4-501.11(A) - Equipment, Maintain in Good Repair/Condition Observation: The following refrigeration unit is not operating properly and is unable to maintain cold food at or below 41F: Coldwell at 50F at the start of the inspection. Unit had been turned on 1.5 hour prior to arrival. TCS food was temped at 48-50F. Corrective Action: Repair/adjust the unit so it is able to maintain foods at or below 41F. Do not use the unit to store time/temperature control for safety foods while it is not operating properly. Unit was turned down to 30F and ice was added in the well. Unit read 34F 2 hours post opening. Please service the unit to ensure proper operation prior to re-inspection on 6/9/2022.</p>

COMMENTS
The purpose of today's visit was to conduct a routine inspection. Please obtain a Certified Food Manager card and repair the Coldwell prior to re-inspection on 6/9/2022.

SCHEDULING		
<table border="1"> <tr> <td>Follow-up Inspection Required: Yes</td> <td>Follow-up On or About: 9/5/2022</td> </tr> </table> <p>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.</p>	Follow-up Inspection Required: Yes	Follow-up On or About: 9/5/2022
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