


Food Establishment Inspection Report

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|  | Fairfax County Health Department 10777 Main Street, Suite 100 Fairfax, Virginia 22030 (703) 246-2201 | Risk Factors/Interventions Out of Compliance: 4 | Date: 03/29/2022 |
| | | Repeat Risk Factors/Interventions Out of Compliance: 2 | Time In: 10:00:00 |
| | | Good Retail Practices Out of Compliance: 1 | Time Out: 12:00:00 |
| Establishment: ROSEINA'S Record Number: HFOOD-000011545 | Address: 1307 Shenandoah Rd, Alexandria, Va 22308 Inspection Number: 396067 | Person In Charge: Y | Sarai Navarrete - CFM: F-101056 Expiration Date: 07/26/2026 |
| Permit Holder: Roseinas Llc | EHS: Debora Brown | Purpose of Inspection: Routine | Establishment Type: Carry Out Food Service |
| | | | 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 | 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 | 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 | IN | 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 | OUT | Proper hot holding temperatures |
| 7 | IN | 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 | 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 | IN | 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 | 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 | |
| #4- Foster Walk In Cooler | | 36F | |
| #2- True 1 Glass Dr Display Cooler | | Non TCS | |
| #5- True 2 Dr Upright Cooler | | 39F | |
| #3- True 2 Dr Prep Top Cooler | | 35F | |
| #6- Continental 2 Dr Stacked Cooler | | 42F | |
| #7- 1 Glass Dr Above counter Cooler | | 48F | |
| Hot water hand sink, 3 compartment sink | | 122F, 123F | |
| #1- Turbo Air open air cooler/ dessert display cooler | | 40F | |
| Food Temperatures | | | |
| Food Item | Temperature °F | Process Step | |
| Butternut squash at steam wells | 118F | Hot Holding | |
| Diced tomato in #5 | 40F | Cold Holding | |
| Cooked salmon in #4 | 37F | Cold Holding | |
| Sliced tomato in #5 | 41F | Cold Holding | |
| Rice at steam wells | 148F | Hot Holding | |
| Chicken salad in #3 | 38F | Cold Holding | |
| Garden salad in #1, cooling < 1 hour | 42F | Cooling | |
| Beef burger at grill | 162F | Cooking | |
| Chorizo sausage in #4 | 39F | Cold Holding | |
| Butternut squash soup reheated in microwave | 181F | Reheating | |
| Linguine pasta in #6 | 41F | Cold Holding | |
| Tuna salad In #3 | 40F | Cold Holding | |
| Potato salad in #7, cooling < 1 hour | 44F | Cooling | |
| Potatoes cooked for hot holding (plant food) | 200F | Cooking | |
| Chicken and sausage gumbo in #4 | 39F | Cold Holding | |
| 2% milk in #5 | 40F | Cold Holding | |
| Potato salad in #7, cooling <1 hour | 45F | Cooling | |
| Shrimp and jalapeño bisque at steam wells | 154F | Hot Holding | |
| Tomato mozzarella salad in #1, cooling <1.5 hours | 44F | Cooling | |
| Potato salad in #7, cooling <1 hour | 44F | Cooling | |
| Chicken salad in #5 | 40F | Cold Holding | |
| Coleslaw in #3 | 40F | Cold Holding | |
| Penne pasta in #6 | 41F | Cold Holding | |
| Warewashing Info | | | |
| Make | Model Number | Hot Water Usage | Sanitization |

| OBSERVATIONS AND CORRECTIVE ACTIONS |
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| <p>The following are Priority violations:</p> <p>21 3-501.16(A)(1) - Hot Holding REPEAT CDI Observation: OBSERVED- The following food item(s) were observed hot holding at improper temperatures using a calibrated food temperature measuring device: butternut squash soup at steam wells (118F) Corrective Action: CORRECTIVE ACTION- the CFM reheated the butternut squash soup within the appropriate time parameters of 2 hours to 181F. Time/temperature control for safety food shall be held hot at a temperature of 135F or above unless the permit holder is using 'time as the public health control' as specified under 3-501.19.</p> <p>The following are Priority Foundation violations:</p> |

2

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

CDI

Observation: OBSERVED- The person in charge was not a certified food protection manager at the beginning of the inspection.

Corrective Action: CORRECTIVE ACTION- the CFM was contacted and arrived during the inspection with active credentials. 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.

23

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

REPEAT CDI

Observation: OBSERVED- 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: containers of sauces in the walk in cooler, containers of chicken salad, in-house prepared basil mayonnaise and tuna salad in the True 2 Dr Upright.

Corrective Action: CORRECTIVE ACTION- the CFM placed labels with dates on the food items during the inspection, for proper discard. 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.

10

6-301.12(A) - Paper Towels Provided

CDI

Observation: OBSERVED- Observed that paper towels were not provided at the hand-washing sink, located in the back bathroom for employees

Corrective Action: CORRECTIVE ACTION- the CFM placed paper towels at the hand sink in the bathroom during the inspection. Provide paper towels at each hand sink to allow employees to properly dry their hands after handwashing.

The following are **Core** violations:

10

6-301.14 - Handwashing Signage

CDI

Observation: OBSERVED- Observed that a sign or poster that notifies food employees to wash their hands was not provided at the hand-washing sink, located at the front by register, used by food employees.

Corrective Action: CORRECTIVE ACTION- the CFM was able to obtain a hand washing sign and posted it at the hand sink during the inspection. Provide a visible sign or poster at all handwashing sinks used by food employees that reminds food employees to wash their hands.

55

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

Observation: OBSERVED- Observed that the ceiling panels have accumulated an excessive amount of dirt and debris, right above the prep station by the cookline, and are in need of cleaning.

Corrective Action: CORRECTIVE ACTION- the CFM will need to clean the ceiling panels to eliminate the accumulation of dust, mold, dirt and debris, and to protect food items and food contact surfaces from possible contamination during food preparation. Clean the physical facilities at a frequency necessary to ensure the protection and safe preparation of food.

COMMENTS

EHS conducted a routine inspection for the facility.

*please make sure that all hand sinks are supplied with hand signs, paper towels and soap, for proper hand hygiene

* please make sure that there is a CFM present at the food establishment during all hours of operation

*please make sure that food items hot holding are maintaining a temperature of at least 135F

*please make sure that cold-held potentially hazardous food items, prepared and held for more than 24 hours, are labeled with the date for proper discard

*please make sure to clean the ceiling panels in the kitchen area to prevent possible contamination during food preparation

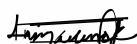
*please be aware that repeat risk factor violations may result in an increase in inspection rate or further corrective action measures

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



Debora Brown

Environmental Health Specialist