

## 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: 03/29/2022

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

<b>Establishment:</b> ROSEINA'S Record Number: HFOOD-000011545	<b>Address:</b> 1307 Shenandoah Rd, Alexandria, Va 22308 Inspection Number: 396067	<b>Person In Charge:</b> Y	<b>Sarai Navarrete -</b> CFM: F-101056 Expiration Date: 07/26/2026
<b>Permit Holder:</b> Roseinas Llc	<b>EHS:</b> Debora Brown	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Carry Out Food Service
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Priority Level:</b> 2
	IN	Compliance with legislation	<b>Active Managerial Control:</b> 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	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**

The following are **Priority** violations:

**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.

The following are **Priority Foundation** violations:

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