


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: 2 | Date: 03/10/2022 |
| | | Repeat Risk Factors/Interventions Out of Compliance: 0 | Time In: 11:35:00 |
| | | Good Retail Practices Out of Compliance: 1 | Time Out: 12:54:00 |
| Establishment: JASON'S DELI Record Number: HFOOD-000011915 | Address: 7505 Leesburg Pike, Falls Church, Va 22043 Inspection Number: 393588 | Person In Charge: Y | Mohammad Akbar Beenish - CFM: F125771 Expiration Date: 05/10/2022 |
| Permit Holder: Deli Management Inc | EHS: Lois Maisel | Purpose of Inspection: Routine | Establishment Type: Fast Food 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 | OUT | 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 | NO | 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 | IN | Proper hot holding temperatures |
| 7 | IN | No discharge from eyes, nose, and mouth | 22 | IN | 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 | 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 | 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 | |
| 1. Walk in ref; 2. 2-door UCR at back prep line | | 38; 39 | |
| 3. 1 door upright cooler front line; 4 door prep cooler front service line along back wall; 5. 1 drawer Chef base (not in use); 6. 2 door prep cooler front service line customer facing; 7. 1 door prep cooler front service customer facing; | | 37; 39; not in use; 38; 39 | |
| Handsink, three vat sink hot water | | 106, 119 | |
| 8. 2 door prep cooler front service line wall facing; 9. Delfield 2 door front service line wall facing; 10 stacked hot case at entrance to front line from back line; 11. Display cooler for desserts | | 39; 39; 154; 26 | |
| Food Temperatures | | | |
| Food Item | Temperature °F | Process Step | |
| Sauerkraut, Alfredo sauce, baked potato, ajus, vegetable soup, sicken soup, chili in steam wells along front service line | 137, 153, 151, 173, 169, 169, 172 | Hot Holding | |
| Chicken breast cooked, corn salsa, pasta, roast beef in 1; Swiss cheese, cheddar cheese in 2 | 38,35,35,35; 41,41 | Cold Holding | |
| Queso in 3; penne pasta, macaroni and cheese, chicken salad, grilled chicken in 4 | 39; 41,41,41, 40 | Cold Holding | |
| Alfredo sauce, marinara in 10 | 137 140 | Hot Holding | |
| Pulled roast beef, cut tomato, provolone cheese in 6; cut tomato, cut lettuce in 7; salsa in individual container in ; cheese on cheese pizza in 9 | 40,41,40; 40,40; 40; 41 | Cold Holding | |
| Cheese cake thawing in 11 | 25 | 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>1 8-304.11(A) - Permit to Operate Posted in Conspicuous Location CDI Observation: The establishment has not posted the permit to operate in a conspicuous location. Corrective Action: A valid permit shall be posted in every food establishment in a conspicuous place in the public view. Food establishment permits are issued for a calendar year and expire on December 31 regardless of the month of issue.</p> <p>The following are Priority Foundation violations:</p> <p>2 2-102.12(A)(1) - Food Protection Manager - Accredited Program CDI 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.</p> <p>The following are Core violations:</p> <p>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: Water, vinegar 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.</p> |

| COMMENTS |
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| This is a routine inspection. Thank you for your time. |

| 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



Lois Maisel

Environmental Health Specialist