


## 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: 03/10/2022
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 12:59:00
		Good Retail Practices Out of Compliance: 2	Time Out: 13:53:00
<b>Establishment:</b> BURGER 7 <b>Record Number:</b> HFOOD-000017082	<b>Address:</b> 7505 Leesburg Pike, Falls Church, Va 22043 <b>Inspection Number:</b> 393589	<b>Person In Charge:</b> Y	Ingy Ali - CFM: Expiration Date:
<b>Permit Holder:</b> Burger7 Inc	<b>EHS:</b> Lois Maisel	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant
<b>Smoking Status:</b>	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Priority Level:</b> 2
	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	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	IN	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	OUT	Proper cold holding temperatures
Preventing Contamination By Hands			23	NO	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	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	IN	Plant food properly cooked for hot holding	47	OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	NO	Approved thawing methods used	48	OUT	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	
1-3dr prep cooler; 2-2dr stack cooler; 3-2dr cooler; 4- 2 drawer chef base;		39; 35; 36; 45-50	
Hot water at handsink, three vat sink		100, 125	
Food Temperatures			
Food Item	Temperature °F	Process Step	
Ob cook hamburger		Cooking	
Hot dog, raw ground beef, raw marinated chicken, cheddar cheese Swiss geese in 4	52, 50, 54, 50,50	Cold Holding	
Cut tomato, cut tomato, cut lettuce in 1; halloumi cheese, Swiss cheese, cheddar cheese, guacamole in 2; milk in 3	39,39, 40; 41, 40,40; 40	Cold Holding	
Mushroom on side of grill	164	Hot Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are <b>Priority</b> violations:</p> <p><b>22</b>  <b>3-501.16(A)(2) - Cold Holding</b>  <b>CDI</b>            Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: hot dog 52f; raw ground beef 50f; raw marinate chicken 54f; cheddar cheese 50f, Swiss cheese 50f            Corrective Action: All of the above foods, with the exception of the raw ground beef, were relocated to the 3-door prep cooler along the cookline. 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.</p> <p><b>1</b>  <b>8-304.11(A) - Permit to Operate Posted in Conspicuous Location</b>            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 <b>Priority Foundation</b> violations:</p> <p><b>10</b>  <b>5-205.11(B) - Handwashing Sink, Designated Use</b>  <b>CDI</b>            Observation: Observed the handsink at the back being used to hold utensils.            Corrective Action: Handsinks are to be used only for washing hands to encourage proper hand washing and to prevent contamination of cleaned hands.</p> <p><b>48</b>  <b>4-302.14 - Test Kit/Device for Chemical Sanitizer</b>            Observation: There is no test kit located in the facility for monitoring the concentration of the chemical sanitizing solutions.            Corrective Action: Obtain a chlorine test kit.</p> <p><b>2</b>  <b>2-102.12(A)(1) - Food Protection Manager - Accredited Program</b>            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 <b>Core</b> violations:</p> <p><b>47</b>  <b>4-501.11(A) - Equipment, Maintain in Good Repair/Condition</b>            Observation: The following refrigeration unit is not operating properly and is unable to maintain cold food at or below 41F: The 2-drawer chef base observed with a fluctuating ambient air of 45f-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.</p>
COMMENTS

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

1. A picture showing your CFM Card. Recommend making a copy and maintaining onsite.
2. A picture of your chlorine test kit.
3. A picture showing the invoice for the repair of the chef base cooler.
4. A picture of the thermometer readout from the chef base cooler.
5. A picture of your posted 2022 permit to operate a food establishment.

Thank you. I have provided you with a copy of my business card, which contains my email address.

### SCHEDULING

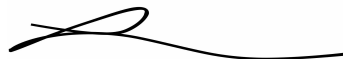
**Follow-up Inspection Required:** Yes

**Follow-up On or About:** 3/13/2022

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