

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: 3	Date: 09/28/2022	
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 9:27:00	
		Good Retail Practices Out of Compliance: 0	Time Out: 11:00:00	
Establishment: TANGO PASTRY Record Number: HFOOD-000017461	Address: 6100 Richmond Hwy, Alexandria, Va 22303 Inspection Number: 423175		Person In Charge: Y Lissette Guzman - CFM:F100876 Expiration Date: 07/10/2026	
Permit Holder: Tango Pastry Llc	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	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	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	NO	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events	19	NA	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	NA	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	OUT	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

TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description		Temperature	
1. Universal display cooler in customer seating; 2. 2-door beverage air upright cooler; 3. Walk in refrigerator; 4. Two door prep cooler; 1 door upright cooler (non-tcs) in side room		36; 39; 38; 39; 39	
Hot water at handsink, three Vat sink		108, 115	
Walk in freezer #1; Walk in freezer #2; stacked upright freezer; undercounter freezer		0; 0; -4; -3	
Food Temperatures			
Food Item		Temperature °F	Process Step
Beef empanada, egg salad in 2		41, 41	Cold Holding
Cut tomato, deli ham, American cheese, potato salad in 4		42, 41, 41, 41	Cold Holding
Heavy whipping cream, spinach, ham, milk in 3		41, 41, 39; 39	Cold Holding
Milk in 1		38	Cold Holding
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

10

6-301.12(A) - Paper Towels Provided

CDI

Observation: Observed that paper towels were not provided at each handwashing sink.

Corrective Action: Provide paper towels at each hand sink to allow employees to properly dry their hands after handwashing.

24

3-501.19(B)(2) - TPHC, Food Marked with 4 Hour End Point

REPEAT CDI

Observation: The following food item(s) for which time rather than temperature is used as a control is not marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control: cream pastries

Corrective Action: If time only, rather than time in accordance with temperature control, up to a maximum of 4 hours, is used as the public health control the food shall: 1) have an initial temperature of 41F or less if removed from cold holding temperature OR 135F or above if removed from hot holding temperature control, 2) be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control, 3) be cooked and served, served if ready-to-eat, or discarded within 4 hours from the point in time when the food is removed from temperature control, and 4) be discarded if unmarked or marked to exceed a 4 hour limit.

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2-102.11(C)(4) - DOK Time and Temp

CDI

Observation: The person in charge was unable to explain the significance of the relationship between maintaining the time and temperature of time control for safety food items and the prevention of foodborne disease. Cream pastries in non-cooled case and speed rack.

Corrective Action: EHS and owner provided onsite training to the CFM. The person in charge or certified food manager shall be aware that foodborne illness can be caused by temperature abuse of foods, especially if left out at room temperature for extended periods of time. Cold foods shall remain at 41F or below and hot foods at 135F or above.

COMMENTS

This is a risk factor inspection. Please remember to mark cream pastries with Time as a Public Health Control as agreed upon. For further food safety information please visit: Fairfaxcounty.gov/health/food

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.

Silvia Diaz

Person in Charge



Lois Maisel

Environmental Health Specialist