

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: 1

Date: 12/12/2023

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 14:25:00

Good Retail Practices Out of Compliance: 2

Time Out: 15:45:00

Establishment: BAZIN'S NEXT DOOR Record Number: HFOOD-000020437	Address: 111 Church St, Vienna, Va 22180 Inspection Number: 3097547	Person In Charge: Y	Yuri Soria - CFM: F0103269 Expiration Date: 08/23/2027
Permit Holder: Two Love Birds Inc	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
Smoking Status:	Title 15.2-2825 Virginia Indoor Clean Air Act.		Priority Level: 2
	IN	Compliance with legislation	Active Managerial Control: 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	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	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	NO	Proper hot holding temperatures
7	NO	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	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	NA	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	OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	NO	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
Reach-in refrigerator	33
Hot water @ 3-vat sink	134
Hot water @ hand washing sinks	108

Food Temperatures

Food Item	Temperature °F	Process Step
Ham chunk, pico de gallo, @ drawer refrigerated unit on cookline	34, 34	Cold Holding
Shredded cheese, @ refrigerated prep table on cookline	36	Cold Holding
Chicken salad, caramelized onions, @ refrigerated prep table on cook-line	41, 38	Cold Holding
Mayo plus chives, sautéed mushrooms, @ refrigerated prep table	34, 35	Cold Holding

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization
CMA	LIX	40.82	Hot Water
CMA	LIX	40.8	Hot Water

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

23
3-501.17(A) - RTE TCS Food Prepared On Site, Date Marking
CDI

Observation: 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: chicken salad, caramelized onions, etc.

Corrective Action: 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.

The following are **Core** violations:

47
4-501.12 - Cutting Board, When to Resurface or Discard

Observation: The cutting board(s) along the cook-line is heavily scratched and scored. The food contact surface is no longer easily cleaned and sanitized due to condition.

Corrective Action: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if it can no longer be effectively cleaned and sanitized, or discarded if it is not capable of being resurfaced.

55
6-501.114(A) - Premises Free of Unnecessary Items/Equipment

Observation: Observed that items that are unnecessary to the operation or maintenance of the establishment are being stored on the premises.

Corrective Action: Remove unnecessary items, including equipment which is no longer in use, from the premises to allow for regular and effective cleaning and to prevent harborage conditions.

COMMENTS

This was routine inspection. Critical violations were corrected during the inspection.

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



Memunatu Kanu

Environmental Health Specialist