

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: 12/08/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 14:15:00
		Good Retail Practices Out of Compliance: 3	Time Out: 15:30:00
Establishment: ADITI GOURMET INDIAN FLAVORS Record Number: HFOOD-000021561	Address: 405 Maple Ave, Vienna, Va 22180 Inspection Number: 3095827	Person In Charge: Y	Shibu Naram Kulangara - CFM:F-138222 Expiration Date: 10/01/2024
Permit Holder: Turmeric Llc	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Full Service 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	IN	Person in charge present, demonstrates knowledge, and performs duties	15	IN	Food separated and protected
2	IN	Certified Food Protection Manager	16	OUT	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	IN	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use	21	IN	Proper hot holding temperatures
7	NO	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	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	IN	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	IN	Plant food properly cooked for hot holding	47	IN	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	OUT	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	OUT	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
Hot water @ hand washing sinks	116, 113
Refrigerated prep table	38
Walk-n refrigerator	40, 38
Hot water @ 3-vat sink	
Hot water @ 3-vat sink	122

Food Temperatures

Food Item	Temperature °F	Process Step
Chicken peas, on stove	198	Cooking
Paneer, sautéed onions, lentils, @ refrigerated prep table	39, 39, 39	Cold Holding
Daal, sautéed onions, vegetable curry, yogurt, @ walk-in refrigerator	38, 39, 3940	Cold Holding
Chicken curry(with bones) on stoves	167	Cooking
Tomato purée, butter chicken, onion & cashew paste, @ refrigerated prep table	39, 40, 40	Cold Holding
Chicken curry(boneless), on stove	151	Cooking

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

16
4-601.11(A) - Food Contact Surfaces Clean to Sight & Touch
CDI

Observation: The following equipment/utensils were observed soiled to sight and touch: interior surface of the cook-line reach-in freezer.
 Corrective Action: Equipment food-contact surfaces and utensils shall be clean to the sight and touch. A surface that is soiled cannot be effectively sanitized. Unit cleaned during the inspection

The following are **Core** violations:

39
3-305.11(A)(3) - Food Storage 6 inches above Floor

Observation: Food stored on the floor and/or food stored less than 6 inches off the floor in the walk-in coolers.
 Corrective Action: Food shall be protected from contamination by storing the food at least 6 inches off the floor on approved shelving units or dunnage racks. Milk crates, soda crates, or bread racks are not suitable for food storage.

16
4-602.12(B) - Cooking & Baking Equipment, Clean per Manufacturer
CDI

Observation: The cavity and door seal of the microwave oven were observed soiled.
 Corrective Action: The interiors of all microwave ovens including cavities, door seals, floors, walls, and ceilings shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. Cleaned during the inspection .

16
4-602.11(E)(1) - Non-TCS Food Contact Surface, Clean after Use
CDI

Observation: Surfaces of the can opener and holding stand were in contact with non-time/temperature control for safety food items that were observed soiled with accumulations of grime and debris.
 Corrective Action: Surfaces of utensils and equipment contacting food that is NOT time/temperature control for safety food shall be cleaned at any time when contamination may have occurred. Cleaned during the inspection.

49
4-602.13 - Nonfood-Contact Surfaces Kept Clean

Observation: The nonfood-contact surfaces of the equipment had accumulations of grime and debris
 Corrective Action: Nonfood-contact surfaces of equipment and utensils shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

55
6-501.11 - Physical Facilities, Maintain Good Repair

Observation: Observed that the screen on the back entrance to the kitchen is broken and walls and floors are damaged in some areas, are not maintained in good repair.
 Corrective Action: Repair the physical facilities. Poor repair and maintenance compromises the functionality of the physical facilities.

COMMENTS

This was a routine inspection. Correct all violations that could not be corrected during today's 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