

## 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: 0	Date: 12/08/2023	
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 15:25:00	
		Good Retail Practices Out of Compliance: 0	Time Out: 16:25:00	
<b>Establishment:</b> CREPE AMOUR <b>Record Number:</b> HFOOD-000022310	<b>Address:</b> 405 Maple Ave, Vienna, Va 22180 <b>Inspection Number:</b> 3095826	<b>Person In Charge:</b> Y	Camen B. Garcia - CFM:F-140257 Expiration Date: 06/11/2025	
<b>Permit Holder:</b> Crepe Amour Vienna Llc	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Full Service Restaurant	<b>Priority Level:</b> 2
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Active Managerial Control:</b> 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	NA	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	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
Refrigerated prep table		40
Walk-in refrigerator		40
Hot water @ hand washing sink		109
Hot water @ 3-vat sink		118
Quaternary ammonium compound (QAC) sanitizer concentration @ 3-vat sink		200ppm
Food Temperatures		
Food Item	Temperature °F	Process Step
sautéed mushrooms, @ walk-in refrigerator	41	Cold Holding
Sliced tomato, 2 refrigerated prep table	39	Cold Holding
Diced mango, @ refrigerated prep table	40	Cold Holding
Sliced strawberries, @ walk-in refrigerator	41	Cold Holding
Potato masala, @ walk-in refrigerator	40	Cold Holding
Cooked Lemon herb chicken , @ refrigerated prep table	39	Cold Holding
Warewashing Info		

Make	Model Number	Hot Water Usage	Sanitization
OBSERVATIONS AND CORRECTIVE ACTIONS			
COMMENTS			
<p>This was a risk factor inspection. No critical violations were found. The facility as a whole was observed to be visibly cleaned.</p> <p>However, the operator was advised not to place cardboard liners on the floor inside the walk-in refrigerator to prevent the absorption of dirt which may attract pest.</p>			
SCHEDULING			
Follow-up Inspection Required: No		Follow-up On or About:	
<p>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.</p>			
<div>    <hr/>           Person in Charge         </div> <div>    <hr/>           Memunatu Kanu            Environmental Health Specialist         </div>			