

## 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: 05/20/2022

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 13:00:00

Good Retail Practices Out of Compliance: 0

Time Out: 14:15:00

<b>Establishment:</b> H2O CAFE Record Number: HFOOD-000025386	<b>Address:</b> 6757 Wilson Blvd, Falls Church, Va 22044 Inspection Number: 404024	<b>Person In Charge:</b> -	<b>CFM:</b> Expiration Date:
<b>Permit Holder:</b> H & T & Son Llc	<b>EHS:</b> Lei Ilan Garcia	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b> IN Compliance with legislation		<b>Priority Level:</b> 2
<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	OUT	Person in charge present, demonstrates knowledge, and performs duties	15	IN	Food separated and protected
2	NA	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	OUT	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	OUT	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use	21	NO	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	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

### TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description	Temperature		
Hot water at hand sink, hot water at 3 comp sink	99, 110		
(1) 1 dr upright refrigerator, (2) 1 dr True upright merchandiser refrigerator	37, 40		
Food Temperatures			
Food Item	Temperature °F	Process Step	
Fries in (1), fish sauce - reference in (1), cabbage in (2)	41, 40, 41	Cold Holding	
Rice in (2) > 6 hrs	50	Cooling	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

### OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

**3**  
**2-201.11(A)(1)- (5) - Duty of PIC, Employee Health Policy in Place**  
**CDI**

Observation: Upon discussion with the person-in-charge, one or more of the elements of an effective employee health policy is either missing or incomplete. A complete employee health policy is required to be in place at the food establishment. EHS will provide an employee health policy.

Corrective Action: A complete employee health policy must have the following elements: 1) Employee training on foodborne illness, particularly symptoms of illness and prevention of the Big Six illnesses (see 'What is Foodborne Illness' handout); and 2) Documentation that employees have been instructed of their responsibility to report symptoms of, diagnosis of or exposure to foodborne illness to management (see 'Employee Illness Reporting Agreement' handout); and 3) A management plan to restrict or exclude employees, as applicable, who have symptoms, diagnosis or exposure to foodborne illness (see 'Employee Illness Decision Guide for PIC/CFM' handout). The information provided at the time of this inspection will help you develop and implement this policy. Handouts are available in the following languages: English, Arabic, Chinese (traditional), Farsi, Hindi, Korean, Spanish, Thai, Urdu and Vietnamese. If you have any questions about your employee health policy, please contact your area inspector or contact the Health Department at 703-246-2201, TTY 703-591-6435. EHS discussed employee health policy with the employees.

**20**  
**3-501.14(A)(1) - Cooling from 135F to 41F, No More than 6 Hours**  
**CDI**

Observation: The following cooked time/temperature control for safety food(s) are not being adequately cooled from 135F to 70F within two hours and to 41F within a total of six hours: rice (50F) inside the 1 dr upright True refrigerator. The employee stated that rice was cooked yesterday and was placed in the refrigerator this morning.

Corrective Action: Time/temperature control for safety foods shall be cooled from 135F to 70F within two hours and to 41F within a total of six hours to prevent the growth of harmful bacteria. Foods that have been temperature abused are to be discarded. Rice discarded.

The following are **Priority Foundation** violations:

**1**  
**2.103.11(K) - PIC Duties, Train Employees on Cleaning and Sanitizing**  
**CDI**

Observation: Employees are not properly sanitizing cleaned muliuse equipment and utensils before they are reused. The employees stated that dishes were washed with soap and water. EHS did not observed sanitizer (i.e. bleach) present at the facility.

Corrective Action: The Person in Charge or certified food manager shall train his/her employees to properly sanitize all equipment, utensils, and surfaces after being cleaned using either an approved sanitizer at the adequate concentration or heat sanitization at the proper temperature to destroy pathogenic bacteria. EHS discussed how to properly wash dishes. Ensure employees wash, rinse, and sanitize dishes. An employee got bleach during time of inspection.

**10**  
**6-301.11 - Handwashing Cleanser, Availability**  
**CDI**

Observation: Observed that hand soap was not provided at the back handwashing sink.  
Corrective Action: Provide hand soap at each hand sink to allow employees to properly wash their hands.

**COMMENTS**

The purpose of this visit is a risk factor assessment. The facility was currently not open to the public during time of inspection. The operator stated that they open at 6 pm. Ensure that a certified food manager is present during hours of operation.

- Notes:
- EHS will provide an employee health policy policy.
  - Do not store sodas inside the ice machine.

Please visit the website anytime for resources at <http://www.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.

  
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Person in Charge

  
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**Lei Ilan Garcia**  
Environmental Health Specialist