

Food Establishment Inspection Report

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| 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 |
| Establishment: H2O CAFE Record Number: HFOOD-000025386 | Address: 6757 Wilson Blvd, Falls Church, Va 22044 Inspection Number: 404024 | | Person In Charge: - CFM: Expiration Date: | |
| Permit Holder: H & T & Son LLC | EHS: Lei Ilan Garcia | 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 | |

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.



Person in Charge



Lei Ian Garcia

Environmental Health Specialist