


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: 3	Date: 02/16/2022
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 11:05:00
		Good Retail Practices Out of Compliance: 3	Time Out: 13:00:00
Establishment: BELLE HAVEN PIZZERIA Record Number: HFOOD-000025640	Address: 1401 Belle Haven Rd, Alexandria, Va 22307 Inspection Number: 390616	Person In Charge: Y	Nolan Grace - CFM: 202185527 Expiration Date: 02/07/2026
Permit Holder: Drp Belle Haven Llc	EHS: Lois Maisel	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	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	IN	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	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	OUT	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	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	OUT	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	IN	Pasteurized eggs used where required	43	OUT	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	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	NO	Approved thawing methods used	48	OUT	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	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	IN	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	
#1 1 door UCR across from bar; #2 2 door prep on Right of cookline; #3 chef base		40; 38; 39	
#4 sauté prep along cookline mid; #5 pizza prep along cookline; #6 3-door UCR near walk in ref		39; 38; 38	
Hot water at handsink, three vat sink		103, 110	
#7 walk in refrigerator main; #8 patio bar 2 door prep cooler (not in use); #9 Walk in ref for pizza dough (non-tcs)		36; not in use; 37	
Food Temperatures			
Food Item	Temperature °F	Process Step	
Ob cook chicken breast	169	Cooking	
Mozzarella cheese, ham, pepperoni, marinara, pulled chicken in 5; pulled beef, ranch dressing in 6	39,35,39,39,39; 39,38	Cold Holding	
Milk in 1; mixed cheese, spinach dip, blue cheese, cut tomato in 2; tater top, Swiss cheese in 3; rice, cut lettuce, raw chicken in 4	41; 39,39,38,41; 37, 38; 41, 39,39	Cold Holding	
Heavy cream, tziki sauce, jerk chicken in 7	37,37,37	Cold Holding	
Ob cool rice 2 hours in #7; ob cool sauté mushroom in #7 2 hours—both on sheet pans	36; 48	Cooling	
Chili on steam	163	Hot Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are Priority violations:</p> <p>39 3-306.11 - Food on Display, Guards/Packaging REPEAT CDI Observation: The food on display, such as olives, fruit on top of bar seating area is not protected from contamination. Corrective Action: Food on display shall be protected from contamination by the use of packaging, counter, service line, or salad bar food guards, display cases, or other effective means.</p> <p>8 2-301.14(A)-(I) - When to Wash CDI Observation: A food employee failed to wash his or her hands before engaging in food preparation, after touching bare human body parts, after coughing, sneezing, eating, after handling soiled utensils, or after engaging in any activity that could contaminate the hands. Corrective Action: ALL food employees shall wash their hands OFTEN especially after handling trash, using the restroom, handling raw meats, handling soiled equipment and utensils, BEFORE putting on clean gloves, etc. Proper handwashing frequencies will aid in the reduction of foodborne illness.</p> <p>The following are Priority Foundation violations:</p> <p>48 4-302.14 - Test Kit/Device for Chemical Sanitizer Observation: There is no test kit located in the facility for monitoring the concentration of the chemical sanitizing solutions. Within 10 days email a picture of the chlorine test kit you obtained for measuring concentration of bleach solution at the dishmachine. Corrective Action: Obtain a bleach test kit.</p> <p>14 3-203.12(B) - Shellstock Label Marked, Last Date Served/Sold Info REPEAT CDI Observation: The date when the last shellstock from the container is sold or served is not recorded on the tag or label. Corrective Action: The manager marked the existing pulled shell stock tags for mussels with today's date and will store 90 ads from this date in chronological order. The identity of the source of shellstock (oysters, clams, mussels) that are sold or served shall be maintained by retaining shellstock tags or labels and marking the tag or label with the date when the last shellstock from the container is sold or served.</p> <p>The following are Core violations:</p> <p>43 3-304.12(A)-(F) - In-Use Utensils Proper Storage CDI Observation: Dispensing and/or in-use utensils improperly stored between use as follows: pizza cutter and scoops, spoons in two containers of water at 60f along cookline Corrective Action: Dump water and place utensils in clean, dry container and change out utensils with cleaned and sanitized utensils every 4 hours. During pauses in food preparation or dispensing, food utensils shall be stored in one of the following manners: 1) in the food with their handles above the top of the food and the container, 2) in food that is not time/temperature control for safety (TCS) food with their handles above the top of the food within containers or equipment that can be closed, 3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized, 4) in running water of sufficient velocity to flush particulates to the drain, 5) in a clean, protected location if the utensils are used only with a food that is NOT TCS food, or 6) in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned frequently.</p>

6-301.14 - Handwashing Signage**CDI**

Observation: Observed that sign or poster that notifies food employees to wash their hands is not provided or is not clearly visible at all handwashing sinks used by food employees.

Corrective Action: Provide a visible sign or poster at all handwashing sinks used by food employees that reminds food employees to wash their hands.

COMMENTS

This is a routine inspection. Thank you for your time. Within 10 days email a picture of the chlorine test kit you obtained for measuring concentration of bleach solution at the dishmachine. I have provided you with a copy of my business card which contains my email address.

In addition to today's routine inspection a complaint investigation was completed and can be found in the facility file at the health department.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 2/26/2022

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



Lois Maisel

Environmental Health Specialist