


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: 03/03/2022
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 10:45:00
		Good Retail Practices Out of Compliance: 0	Time Out: 12:00:00
Establishment: LUZMILA'S BOLIVIAN RESTAURANT Record Number: HFOOD-000031981	Address: 809 W Broad St, Falls Church, Va 22046 Inspection Number: 392738	Person In Charge: Y	Angel A Toledo Molina - CFM: Expiration Date:
Permit Holder: Luzmilas Bolivian Rest. Llc	EHS: Dennis Rojsuontikul	Purpose of Inspection: Routine	Establishment Type: Full Service Restaurant
			Priority Level: 2
Smoking Status:	Title 15.2-2825 Virginia Indoor Clean Air Act.		Active Managerial Control:
	IN	Compliance with legislation	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	OUT	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	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	NO	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	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	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	
Back room: 4-back side 3dr cooler, 5-back side 1dr cooler,6-front 3dr cooler		36,37,38	
Cook-line: 1-3dr cooler, 2-2dr cooler		40,39	
Food Temperatures			
Food Item	Temperature °F		Process Step
Yucca, rice, beans, vegetable soup, peanut soup, chicken	144,139,164,150,162,167		Hot Holding
1-raw beef, 2-chop tomatoes, chop lettuce, cook dice potatoes	39,39,39,39		Cold Holding
3-saltena mix (cook beef/vegetable)(1)(2), 4-cheese pupusas, 5-saltena mix(1)(2)	38,36,36,36,37		Cold Holding
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

10

5-205.11(A) - Access to Handwashing Sink

CDI

Observation: The handwashing facility located at the back prep area is out of order preventing access by employees for easy handwashing.

Corrective Action: A hand washing sink shall be maintained so that it is accessible at all times for employee use. The prep sink adjacent to the hand sink has been converted to a hand washing sink.

2

8-325(a) - Food Manager Certificate & Responsibility

Observation: There is no Certified Food Manager present in the establishment.

Expired

Corrective Action: It shall be unlawful to operate a food establishment unless it is under the immediate control of a certified food manager. It is highly suggested that you have more than one employee with the food manager's license. ORS Interactive, Inc. (see handout provided) issues the required photo identification card with proof of successful completion of a certified food manager's exam. Failure to have a certified food manager on site during ALL hours of operation including food preparation, food service, and cleaning/sanitizing of equipment/utensils will result in closure of the establishment.

COMMENTS

The purpose of today's visit is to conduct a risk factor inspection. A follow-up inspection has been scheduled on or about 3/16/2022 to observe violations not corrected on today's visit.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 3/13/2022

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



Dennis Rojsuontikul

Environmental Health Specialist