

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: 2	Date: 01/17/2023
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 14:30:00
		Good Retail Practices Out of Compliance: 0	Time Out: 15:30:00
Establishment: MOD SUPER FAST PIZZA Record Number: HFOOD-000033105	Address: 168 Maple Ave, Vienna, Va 22180 Inspection Number: 2727504		Person In Charge: - CFM: Expiration Date:
Permit Holder: Mod Super Fast Pizza Llc	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
Smoking Status:			Priority Level: 2
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	NA	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	OUT	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	NA	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 @ 3-vat sink		109	
Hot water @ hand washing sinks		100	
Dish washing machine(HT)		W=150F, R=182F	
Walk-in refrigerator		37	
Food Temperatures			
Food Item	Temperature °F		Process Step
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

23
3-501.17(B) - RTE TCS Commercially Processed Food, Date Marking
CDI

Observation: The following refrigerated, ready-to-eat, time/temperature control for safety food that is commercially processed is not used or discarded within 24 hours of when the original container was opened and is not observed to be date marked: spicy chicken, cooked bacon, ground beef, Canadian bacon, salami, mild chicken located in the stalk-in refrigerator.

Corrective Action: Refrigerated, ready-to-eat, time/temperature control for safety commercially processed foods when opened and kept for more than 24 hours cannot have a shelf-life of more than 7 days, including the day of the original container was opened. These food items must be marked with either the 'consume-by' date and/or 'preparation' date, color-coded labels, or another marking system/method that effectively indicates shelf-life that is clearly understood and properly used by the employees. This date cannot exceed any manufacturer determined 'use-by' date based on food safety. All items were discarded during the inspection.

2
8-325(a) - Food Manager Certificate & Responsibility
REPEAT

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

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

This was a risk factor inspection. A follow-up inspection to verify the compliance will be conducted within 10 days on 1/27/23

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 1/27/2023

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



Memunatu Kanu

Environmental Health Specialist