

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: 08/11/2022
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 12:00:00
		Good Retail Practices Out of Compliance: 0	Time Out: 13:30:00
Establishment: BIG PANDA Record Number: HFOOD-000035886	Address: 7849 Richmond Hwy, Alexandria, Va 22306 Inspection Number: 415942	Person In Charge: Y	Lingna Hung - Big7849h@gmail.com CFM: C#2127397 Expiration Date: 08/08/2026
Permit Holder: Hc Two Llc	EHS: Debora Brown	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
Smoking Status: No		Title 15.2-2825 Virginia Indoor Clean Air Act.	
		Active Managerial Control: 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	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	IN	Hands clean and properly washed	24	OUT	Time as a Public Health Control; procedures and records
9	OUT	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	IN	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
#1- Migali 2 Glass Drink Display Cooler		38F (non TCS)
#2- Beverage Air 2 Dr Prep Top Cooler		30F
#3- Migali 2 Dr Prep Top Cooler		36F
#4- Penn Walk In Freezer		12F
#5- True Sliding Glass Drink Display Cooler (behind register)		41F
#7- Turbo Air 1 Dr under counter freezer		0F
#6- Penn Walk in Cooler		40F
Hot water hand sink, 3 compartment sink		107F, 121F
Food Temperatures		
Food Item	Temperature °F	Process Step
Egg drop soup in steam wells	170F	Cooking
General Tsos chicken in #6, cooling < 1 hour	56F	Cooling
General Tsos Chicken in #6	41F	Cold Holding

Fried chicken in #2	37F	Cold Holding
Rice in rice cooker	162F	Hot Holding
Hot and sour soup in steam wells	177F	Hot Holding
Rice in rice cooker	164F	Hot Holding
Cooked chicken in #3	41F	Cold Holding
Sliced tomato in #2 (cooled within 4 hours)	40F	Cold Holding
Thinly sliced raw beef in #6	39F	Cold Holding
Beef lo mein at wok	177F	Cooking
Cooked shrimp in #3	41F	Cold Holding
Egg rolls in #2	41F	Cold Holding
Raw chicken in #3	40F	Cold Holding
Tartar sauce in #5	42F	Cold Holding

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization
------	--------------	-----------------	--------------

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

9

3-301.11(B) - No Bare Hand Contact with RTE Foods

CDI

Observation: OBSERVED-Food employee(s) was observed handling the following ready-to-eat foods using their bare hands: slicing the lime and pepper garnish for a dish with barehands.

Corrective Action: CORRECTIVE ACTION- the CFM discarded the lime and peppers, donned fresh gloves and prepared a new garnish of lime and peppers during the inspection. Except when washing fruits and vegetables, food employees may not contact ready-to-eat foods using their bare hands. Employees shall be using suitable utensils such as deli tissue, spatulas, tongs, or clean disposable gloves to handle all ready-to-eat foods. Proper handling of food and effective handwashing procedures will help prevent foodborne illness.

The following are **Priority Foundation** violations:

24

3-501.19(B)(2) - TPHC, Food Marked with 4 Hour End Point

REPEAT CDI

Observation: OBSERVED- The following food item(s) for which time rather than temperature is used as a control is not marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control: the shredded cabbage, eggs and bean sprouts at the stir fry station.

Corrective Action: CORRECTIVE ACTION- the CFM placed the time labels on the food items to indicate the proper time limits for discard during the inspection. If time only, rather than time in accordance with temperature control, up to a maximum of 4 hours, is used as the public health control the food shall: 1) have an initial temperature of 41F or less if removed from cold holding temperature OR 135F or above if removed from hot holding temperature control, 2) be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control, 3) be cooked and served, served if ready-to-eat, or discarded within 4 hours from the point in time when the food is removed from temperature control, and 4) be discarded if unmarked or marked to exceed a 4 hour limit.

COMMENTS

EHS conducted a risk factor inspection for the facility.

*EHS discussed making sure that food items removed from their original containers, such as the oils, spices and seasonings, located by the cook-line and in the large vats in the storage area, are labeled with the common names.

*Please make sure that the potentially hazardous food items using TIME as a public health control located at the stir fry station, are marked with the 4 hour time parameters.

*please make sure to train the food service employees on the proper procedures when handling ready to eat food items. Please do not prepare ready to eat food items with bare hands.

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



Debora Brown

Environmental Health Specialist