

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: 2 | Date: 02/01/2023 |
| | | Repeat Risk Factors/Interventions Out of Compliance: 0 | Time In: 14:40:00 |
| | | Good Retail Practices Out of Compliance: 0 | Time Out: 16:30:00 |
| Establishment: SANDWICH SHOP, THE Record Number: HFOOD-000037642 | Address: 132 Church St, Vienna, Va 22180 Inspection Number: 2736785 | Person In Charge: Y | Adalinda Marquez Machuca - CFM: F-131283 Expiration Date: 05/11/2023 |
| Permit Holder: Sgh Hospitality Inc | EHS: Memunatu Kanu | Purpose of Inspection: Routine | Establishment Type: Fast Food Restaurant |
| Smoking Status: | | Title 15.2-2825 Virginia Indoor Clean Air Act. | |
| IN | | Compliance with legislation | |
| 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 | IN | 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 | NO | No discharge from eyes, nose, and mouth | 22 | OUT | 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 | 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 | OUT | 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 @ hand washing sinks | 117 | |
| 4-drawer refrigerated table | 38 | |
| Hot water @ 3-vat sink | 115 | |
| Sandwich prep refrigerated table | 38 | |
| Walk-in refrigerator | 40 | |
| Food Temperatures | | |
| Food Item | Temperature °F | Process Step |
| Tuna salad, chicken salad, curry chicken, egg salad, @ sandwich prep table | 39, 40, 39, 39 | Cold Holding |
| Chipotle chicken | 212 | Reheating |
| Beef with mushroom | 193 | Cooking |
| Fresh mozzarella cheese, curb romaine lettuce, @ sandwich table | 40, 41 | Cold Holding |
| Fried Bread chicken | 166 | Cooking |
| Shredded pork, meatballs, cream of broccoli soup, marinara sauce, @ steam well | 144, 138, 176, 138-160 | Hot Holding |

| | | | |
|---|---------------------|------------------------|---------------------|
| London-broil , corned beef, breaded chicken, @ 4-drawer flat-top refrigerated table | | 44, 44.6, 43.0 | Cold Holding |
| Warewashing Info | | | |
| Make | Model Number | Hot Water Usage | Sanitization |

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

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7-201.11(B) - Storage of Poison/Toxic Materials

CDI

Observation: Observed that poisonous and toxic materials are not properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. Spray bottles of cleaning chemicals such as chlorox were observed stored over or next to single service utensils such as cups and paper bags that are used for carryout prepared food orders.

Corrective Action: All poisonous and toxic materials shall be stored below food, equipment, utensils, linens, and single service items to prevent contamination. store all toxic cleaning chemicals at a cement rate Bottles were relocated during the inspection location away from food and utensils to prevent contamination.

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3-501.16(A)(2) - Cold Holding

CDI

Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: London broil=44F, corned beef=44.6F, breaded chicken=43F.

Corrective Action: Time/temperature control for safety food shall be held cold at a temperature of 41F or below unless the permit holder is using 'time as public health control as specified under section 3-501.19 to limit bacteria growth. Close the drawer or door immediately after food is taken out. Do not wait to finish compiling an order before closing the drawer or door, to prevent improper cold holding or ambient temperature.

COMMENTS

This was a routine inspection. Critical violations observed were corrected during the inspection.

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



Memunatu Kanu

Environmental Health Specialist