

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: 12/14/2023	
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:50:00	
		Good Retail Practices Out of Compliance: 0	Time Out: 15:55:00	
Establishment: DON POLLO OF VIENNA Record Number: HFOOD-000038459	Address: 146 Maple Ave, Vienna, Va 22180 Inspection Number: 3101433		Person In Charge: Y Obed Martinez - CFM: ServSafe#5534 Expiration Date: 12/13/2026	
Permit Holder: Carlos Ramirez	EHS: Memunatu Kanu	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	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	NO	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use	21	OUT	Proper hot holding temperatures
7	NO	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	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
Hot water @hand sinks	107, 109
CVAP heated cabinet	163
Hot water @ 3-vat sink	112

Food Temperatures		
Food Item	Temperature °F	Process Step
Whole roasted chicken @ oven	181	Cooking
Raw marinated chicken, @ walk-in refrigerator	40	Cold Holding
Rice, mashed potato, fried rice @ Serving steam table	155, 161, 162	Hot Holding
Yucca, @ Fry Station	210	Cooking
Cucumber salad, Shredded Romain lettuce, @ refrigerated serving table	38, 38	Cold Holding
White rice @ cooker	160	Cooking
Yucca, @ Fry station	115-130	Hot Holding
Whole roasted chicken, @ CVAP heated cabinet	170	Hot Holding
Potato salad, corn pico, @ refrigerated serving table	39, 38	Cold Holding

Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

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3-501.16(A)(1) - Hot Holding

CDI

Observation: The following food item(s) were observed hot holding at improper temperatures using a calibrated food temperature measuring device: Yucca=115-130F

Corrective Action: Time/temperature control for safety food shall be held hot at a temperature of 135F or above unless the permit holder is using 'time as the public health control' as specified under 3-501.19. Discarded during the inspection

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2-301.12(A)-(B) - Cleaning Procedure

CDI

Observation: Observed food employees using improper handwashing procedures. Observed employee washing hands with gloves on.

Corrective Action: Food employees shall wash their hands and exposed portions of their arms by: 1) discarding used gloves; 2) rinsing under warm running water; 3) applying soap; 4) rubbing together for at least 10-15 seconds; 5) rinsing thoroughly under warm running water; and 6) drying with paper towels or air drying device. Gloves are to be removed prior to washing hands following the above steps.

COMMENTS

This was a risk factor inspection initiated as a result of a possible foodborne illness which has implicated a meal that was prepared by this food establishment.

SCHEDULING

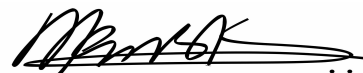
Follow-up Inspection Required: No

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