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:** 05/13/2022
Repeat Risk Factors/Interventions Out of Compliance: 0 | **Time In:** 11:30:00
Good Retail Practices Out of Compliance: 0 | **Time Out:** 12:30:00

Establishment: BENTO SUSHI **Record Number**:HFOOD-000039876	**Address:** 1624 Belle View Blvd, Alexandria, Va 22307 **Inspection Number:** 402955	**Person In Charge:** Y	Nanda Shein - Nandashein82@gmail.com CFM:F-131242 Expiration Date: 04/04/2023
Permit Holder: Nanda Shein	**EHS:** Debora Brown	**Purpose of Inspection:** Routine	**Establishment Type:** Other Food Service	**Priority Level:** 2
Smoking Status:	**Title 15.2-2825 Virginia Indoor Clean Air Act.**		**Active Managerial Control:**
No	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		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination By Hands		
8	IN	Hands clean and properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	NO	Food received at proper temperature
13	IN	Food in good condition, safe, and unadulterated
14	IN	Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15	IN	Food separated and protected
16	IN	Food-contact surfaces; cleaned and sanitized
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food
Time And Temperature Control For Safety		
18	NA	Proper cooking time and temperatures
19	NA	Proper reheating procedures for hot holding
20	NO	Proper cooling time and temperature
21	NA	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	NA	Time as a Public Health Control; procedures and records
Consumer Advisory		
25	IN	Consumer advisory provided for raw and undercooked food
Highly Susceptible Populations		
26	NA	Pasteurized foods used; prohibited foods not offered
Food And Color Additives And Toxic Substances		
27	NA	Food additives; approved and properly used
28	IN	Toxic substances properly identified, stored, and used
Conformance With Approved Procedures		
29	NA	Compliance with variance, specialized process, HACCP

GOOD RETAIL PRACTICES

Safe Food And Water		
30	IN	Pasteurized eggs used where required
31	IN	Water and ice from approved source
32	NA	Variance obtained for specialized processing methods
Food Temperature Control		
33	IN	Proper cooling methods used; adequate equipment for temperature control
34	NA	Plant food properly cooked for hot holding
35	IN	Approved thawing methods used
36	IN	Thermometers provided and accurate
Food Identification		
37	IN	Food properly labeled, original container
Prevention Of Food Contamination		
38	IN	Insects, rodents, and animals not present
39	IN	Contamination prevented during food preparation, storage, and display
40	IN	Personal Cleanliness
41	IN	Wiping cloths, properly used and stored
42	IN	Washing fruits and vegetables
Proper Use Of Utensils		
43	IN	In-use utensils; properly stored
44	IN	Utensils, equipment and linens, properly stored, dried and handled
45	IN	Single-use/single-service articles, properly stored and used
46	IN	Gloves used properly
Utensils, Equipment And Vending		
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	IN	Warewashing facilities; installed, maintained and used; test strips
49	IN	Non-food contact surfaces clean
Physical Facilities		
50	IN	Hot and cold water available, adequate pressure
51	IN	Plumbing installed, proper backflow devices
52	IN	Sewage and Waste water properly disposed
53	IN	Toilet Facilities; properly constructed, supplied, and cleaned
54	IN	Garbage and refuse properly disposed, facilities maintained
55	IN	Physical facilities installed, maintained, and clean
56	IN	Adequate ventilation and lighting, designated areas used

TEMPERATURE OBSERVATIONS

Equipment Temperatures

Description	Temperature
#2- Open Air Cooler	40F
#1- Sliding Dr Prep Top Cooler	34F
Hot water hand sink, 3 compartment sink	115F, 120F

Food Temperatures

Food Item	Temperature ºF	Process Step
Raw tuna in #1 (thawing)	30F	Cold Holding
Raw salmon in #1	41F	Cold Holding
Imitation crab sticks in #1	41F	Cold Holding
California sushi roll in #2, cooling < 2.5 hours	44F	Cooling
Tuna sushi roll in #2, cooling <2.5 hours	45F	Cooling
Rice in container, cooling < 2.5 hours	62F	Cooling

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

1
8-304.11(A) - Permit to Operate Posted in Conspicuous Location

Observation: OBSERVED- The establishment has not posted the permit to operate in a conspicuous location and was unable to obtain the permit to post it during the inspection.
Corrective Action: CORRECTIVE ACTION- the CFM will need to obtain and post the current food establishment permit for a follow up within 3 days. A valid permit shall be posted in every food establishment in a conspicuous place in the public view. Food establishment permits are issued for a calendar year and expire on December 31 regardless of the month of issue.

COMMENTS

EHS conducted a routine inspection for the facility.

*please make sure to obtain the current food establishment permit and post it in plain sight for a follow up within 3 days.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 5/16/2022

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

Debora Brown
Environmental Health Specialist