

## 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: 12/11/2023

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 14:30:00

Good Retail Practices Out of Compliance: 3

Time Out: 16:40:00

<b>Establishment:</b> BEAR BRANCH TAVERN Record Number: HFOOD-000039997	<b>Address:</b> 133 Maple Ave, Ste# 100, Vienna, Va 22180 Inspection Number: 3097470	<b>Person In Charge:</b> Y	<b>William Pacheco -</b> CFM: ServSafe Expiration Date: 07/13/2027
<b>Permit Holder:</b> Speakeasy Restaurants Llc	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Full Service Restaurant
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b> IN Compliance with legislation		<b>Priority Level:</b> 2 <b>Active Managerial Control:</b> 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	NO	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	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	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	IN	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	OUT	Food in good condition, safe, and unadulterated	27	NA	Food additives; approved and properly used
14	IN	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

### GOOD RETAIL PRACTICES

Safe Food And Water			Proper Use Of Utensils		
30	NA	Pasteurized eggs used where required	43	OUT	In-use utensils; properly stored
31	IN	Water and ice from approved source	44	IN	Utensils, equipment and linens, properly stored, dried and handled
32	NA	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles, properly stored and used
Food Temperature Control			46	IN	Gloves used properly
33	IN	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment And Vending		
34	NO	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	NO	Approved thawing methods used	48	IN	Warewashing facilities; installed, maintained and used; test strips
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	IN	Food properly labeled, original container	50	IN	Hot and cold water available, adequate pressure
Prevention Of Food Contamination			51	IN	Plumbing installed, proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and Waste water properly disposed
39	OUT	Contamination prevented during food preparation, storage, and display	53	IN	Toilet Facilities; properly constructed, supplied, and cleaned
40	IN	Personal Cleanliness	54	IN	Garbage and refuse properly disposed, facilities maintained
41	IN	Wiping cloths, properly used and stored	55	OUT	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting, designated areas used

## TEMPERATURE OBSERVATIONS

### Equipment Temperatures

Description	Temperature
Ware washing machine (KIT)	120, chlorine Conc: 50-00ppm
Glassware machine @ bars (2)	120F, chlorine Conc:50ppm,
Hot water @ hand washing sinks	102, 109, 136
Hot water @ 3-vat sink	134
Reached-in refrigerators	38, 38, 36

### Food Temperatures

Food Item	Temperature °F	Process Step
Parsnip cauliflower soup, squash purée, @ walk-in refrigerator	38, 38	Cold Holding
Raw steak, mahi mahi, cooked pork, 2-drawer unit	39, 39, 39	Cold Holding
Smoked salmon soup, French potion soup, caramelized onion , butternut squash purée, @ steam well	151, 184, 166, 152	Hot Holding
Sliced cherry tomatoes, yogurt, sour cream, @ refrigerated prep table	38, 39, 41	Cold Holding
Pico de gallo, ranch dressing, blue cheese dressing, hummus, @ refrigerated prep table	39, 39, 38, 39,	Cold Holding
Cooked chicken wings, Raw salmon, raw steak, raw chicken,	36, 39, 38, 38,	Cold Holding

### Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization
Wareforce	Wareforce DG	35	Chemical
Wareforce	Wareforce DG	35	Chemical
Wareforce	Wareforce II	87	Chemical

## OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

**13**  
**3-202.15 - Package Integrity**  
**CDI**

Observation: The following food item(s) from damaged packaging were found offered for sale or service: two damaged cans of tomatoes were noted among canned foods on dry storage shelving.

Corrective Action: Food packages such as canned goods shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Return all dented and damaged canned goods to your food supplier for a credit. Both cans were discarded during the inspection.

The following are **Core** violations:

**39**  
**3-305.11(A)(3) - Food Storage 6 inches above Floor**

Observation: Food stored on the floor and/or food stored less than 6 inches off the floor. Food containers noted on floor inside the walk-in coolers.

Corrective Action: Food shall be protected from contamination by storing the food at least 6 inches off the floor on approved shelving units or dunnage racks. Milk crates, soda crates, or bread racks are not suitable for food storage.

**43**  
**3-304.12(A)-(F) - In-Use Utensils Proper Storage**  
**REPEAT CDI**

Observation: Dispensing and/or in-use utensils improperly stored between use as follows: knives were observed stored between two tables on the cook-line in-between use.

Corrective Action: During pauses in food preparation or dispensing, food utensils such as knives shall be stored on knife dispensers , on clean and dry surfaces of the food preparation table or equipment. The knives may also be placed in clean and sanitized container but not in between equipment spaces that are not reachable to be cleaned and sanitized.

**55**  
**6-501.12(A) - Physical Facilities, Cleaning Frequency**

Observation: Observed that the ceiling g vents above the dish washing machine and the ice machine in the kitchen are dusty and are in need of cleaning.

Corrective Action: Clean the physical facilities at a frequency necessary to ensure the protection and safe preparation of food.

### COMMENTS

This was a routine inspection. Correct all violations that could not be corrected during the inspection within the next 90 days.  
 The certified food manager/chef was advised during today's visit to actively verify that employees are following his instructions(Active Managerial Control/AMC) to ensure that they understood what to do in regards to their assigned duties concerning food safety.

### 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.

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Person in Charge



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**Memunatu Kanu**

Environmental Health Specialist