

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: 03/10/2022
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 14:00:00
		Good Retail Practices Out of Compliance: 1	Time Out: 15:00:00
Establishment: BING & BAO Record Number: HFOOD-000040810	Address: 7505 Leesburg Pike, Falls Church, Va 22043 Inspection Number: 393587	Person In Charge: Y	YuYang Shen - CFM:F139497 Expiration Date: 11/09/2021
Permit Holder: Yuyang Shen, Yijun Wang	EHS: Lois Maisel	Purpose of Inspection: Routine	Establishment Type: Fast Food 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	OUT	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	NO	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	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	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	IN	Pasteurized eggs used where required	43	IN	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	OUT	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	IN	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	IN	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
Hot water at handsink, three vat sink	103, 112
Heat sanitizing dishmachine	173.3 on dishplate provided by EHS
1. 2 door ucr at front; 2. Chef base in kitchen; 3. Walk in refrigerator. 4. Display cooler in front (non-tcs)	39; 38; 38; 39

Food Temperatures

Food Item	Temperature °F	Process Step
Bean sprouts in cold well	41	Cold Holding
Cooked pork in hot well	137	Hot Holding
Pulled pork, pulled chicken in 1; cut greens, tofu in 2; rice, cut cabbage in 3	38,38; 38, 42; 39,38	Cold Holding

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

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4-302.14 - Test Kit/Device for Chemical Sanitizer

Observation: There is no test kit located in the facility for monitoring the concentration of the chemical sanitizing solutions.
Corrective Action: Obtain a QUATERNARY AMMONIA test kit.

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2-102.12(A)(1) - Food Protection Manager - Accredited Program

Observation: The person in charge is not a certified food protection manager.
Corrective Action: The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

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4-302.13(B) - Irreversible Registering Temperature Indicator for Heat Sanitization

Observation: No heat sensitive test strip available to verify heat sanitization step of mechanical warewashing machine.
Corrective Action: In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.

COMMENTS

This is a routine inspection. Thank you for your time. Within 10 days, please email the following:

1. A picture of your Quarternary ammonium test kit
2. A picture of your thermolabels or dishplate.
3. A picture of your renewed, valid Certified Food Manager license.

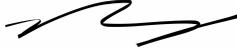
I have left you with my business card, which contains my email address.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 3/20/2022

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



Lois Maisel

Environmental Health Specialist