

## 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: 03/11/2022

Repeat Risk Factors/Interventions Out of Compliance: 1

Time In: 9:10:00

Good Retail Practices Out of Compliance: 0

Time Out: 10:20:00

<b>Establishment:</b> JAVA LOCO <b>Record Number:</b> HFOOD-000042532	<b>Address:</b> 7516 Leesburg Pike, Falls Church, Va 22043 <b>Inspection Number:</b> 393804	<b>Person In Charge:</b> Y	<b>Trinh Ta -</b> CFM:F100526 Expiration Date: 04/23/2026
<b>Permit Holder:</b> Metropolitan Business Group L1	<b>EHS:</b> Lois Maisel	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant
<b>Smoking Status:</b>	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Priority Level:</b> 2
	IN	Compliance with legislation	<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	OUT	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	NA	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events	19	NA	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	NA	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	OUT	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	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	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	NA	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	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	118, 120
1. 2-door prep cooler; 2. Front 1 door cooler on right; 3. Front 1 door cooler on left; 4. Display cooler at end of front line; 5. 1-door UCR under cash wrap; 6. 2 door upright cooler in back	39; 39; 39; 39; 38; 37

**Food Temperatures**

Food Item	Temperature °F	Process Step
Half and half in carafe	41	Cold Holding
Tuna salad, cheddar cheese in 1; half and half in 2; milk in 3; cream cheese in 4; milk in 5; deli ham, deli turkey in 6	41,41; 39; 39; 41; 39; 33,37	Cold Holding

**Warewashing Info**

Make	Model Number	Hot Water Usage	Sanitization

**OBSERVATIONS AND CORRECTIVE ACTIONS**

The following are **Priority Foundation** violations:

**3  
2-102.11(C)(2) - DOK Employee Health Policy  
CDI**

Observation: The person in charge is not able to provide a verbal or written policy for preventing the transmission of foodborne disease by an employee who has a disease or a medical condition.

Corrective Action: EHS provided a copy of the employee health policy with explanation of public health rationale. The person in charge or certified food manager is responsible for knowledge, of at least the primary foodborne diseases (the Big 6) and medical conditions, to determine possible restriction or exclusion of food employees.

**25  
3-603.11(A) - Consumer Advisory for Raw/Undercooked Food  
REPEAT CDI**

Observation: A review of the menu with the foodservice operator indicates that there is no consumer advisory for the following food item(s) that may be served raw and/or undercooked: Smoked salmon observed without a label indicating that the salmon is in a ready to eat form and no consumer advisory posted.

Corrective Action: The manager posted a full consumer advisory statement at the point of purchase showing full consumer advisory of the smoked salmon. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw or undercooked the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

**COMMENTS**

This is a routine inspection. Thank you for your time.

**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



Lois Maisel

Environmental Health Specialist