

## Food Establishment Inspection Report

	Fairfax County Health Department 10777 Main Street, Suite 100 Fairfax, Virginia 22030 (703) 246-2201	<b>Risk Factors/Interventions Out of Compliance: 1</b>	<b>Date:</b> 12/11/2023
		<b>Repeat Risk Factors/Interventions Out of Compliance: 1</b>	<b>Time In:</b> 12:50:00
		<b>Good Retail Practices Out of Compliance: 0</b>	<b>Time Out:</b> 14:15:00
<b>Establishment:</b> SIMPLY SOCIAL COFFEE <b>Record Number:</b> HFOOD-2020-00001	<b>Address:</b> 260 Cedar Ln, Vienna, Va 22180 <b>Inspection Number:</b> 3097534	<b>Person In Charge:</b> Y	Emma Berthold - CFM: Servsafe Expiration Date: 12/11/2024
<b>Permit Holder:</b> Akxmj168 Corp	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Full Service Restaurant
			<b>Priority Level:</b> 2
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Active Managerial Control:</b> No
	IN	Compliance with legislation	

**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	NO	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	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	OUT	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 @ 3-vat sink	130
Walk-in refrigerator	34
Hot water @ hand washing sinks	134
Reach-in refrigerators (2)	33, 35

Food Temperatures		
Food Item	Temperature °F	Process Step
Grilled chicken breast, sliced tomatoes, cut melon, @ walk-in refrigerator	36, 33, 35	Cold Holding
Diced tomatoes, spinach leaves	38, 38	Cold Holding
Cooked cabbage, sausage patties, cooked turkey patties, @ refrigerated prep table	39, 40, 29	Cold Holding
Grilled cubed potatoes, gilled chicken breast, @ grilled top	169, 144	Hot Holding

Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

**OBSERVATIONS AND CORRECTIVE ACTIONS**

The following are **Priority Foundation** violations:

**28**

**7-102.11 - Common Name, Working Containers**

**REPEAT CDI**

Observation: Working containers of poisonous and toxic materials are not properly labeled with a common name. Observe unmarked spray bottles containing toxic cleaning chemicals without labels.

Corrective Action: Label all working containers of poisonous and toxic materials, including cleaners and sanitizers, with a common name to prevent the dangerous misuse of these materials.

**COMMENTS**

This was a risk factor inspection. One violation was observed and this was corrected during the inspection. The facility was noted to be visibly cleaned throughout.

**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