

## 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: 0	Date: 09/19/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:40:00
		Good Retail Practices Out of Compliance: 6	Time Out: 14:50:00
<b>Establishment:</b> Ledo Pizza Record Number: HFOOD-2020-00029	<b>Address:</b> 141 Park St, Vienna, Va 22180 Inspection Number: 3010307	<b>Person In Charge:</b> Y	Amandoop Goor - CFM: F-99070 Expiration Date: 11/02/2025
<b>Permit Holder:</b> As Kk Llc	<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	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	OUT	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	OUT	Contamination prevented during food preparation, storage, and display	53	OUT	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	OUT	Adequate ventilation and lighting, designated areas used

**TEMPERATURE OBSERVATIONS**

**Equipment Temperatures**

Description	Temperature
Hot water @ 3-vat sink	117
Hot water @ hand washing sinks	116, 107
Walk-in refrigerator	40

**Food Temperatures**

Food Item	Temperature °F	Process Step
Cut Romain lettuce , sliced tomatoes, @ refrigerated prep table	36, 38	Cold Holding
Cooked Spaghetti pasta , cooked fettuccini pasta , @ refrigerated prep table	39, 38	Cold Holding
Meat balls, tomato pasta sauce, @ steam well	143, 58	Hot Holding
Sliced tomatoes, cooked chicken, @ refrigerated pizza prep table	37	Cold Holding
Alfredo sauce, cooked. Chicken wings, @ refrigerated prep table	38, 39	Cold Holding
Shredded provolone cheese, tzatziki sauce, @ refrigerated prep table	38, 38	Cold Holding
Ham bits, sausage topping, @ refrigerated pizza prep table	38, 39	Cold Holding

**Warewashing Info**

Make	Model Number	Hot Water Usage	Sanitization

**OBSERVATIONS AND CORRECTIVE ACTIONS**

The following are **Core** violations:

**48**  
**4-501.14(A)-(C) - Warewashing Equipment Cleaning Frequency**

Observation: The exterior surfaces of the mechanical warewashing machine are soiled with food debris.

Corrective Action: A warewashing machine, the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths and drainboards or other equipment used to substitute for drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function and if used at least every 24 hours.

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

Observation: Observed that the floor under type deep fryer is in need of cleaning. Grease accumulation was noted in this area.

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

**56**  
**6-303.11(C) - Lighting Intensity, 50 Food Candles Minimum**

Observation: Observed that inadequate lighting was provided in the food preparation areas. Several light bulbs under the hood located above stove, deep fryer, and grill are burned out. Also, several light bulbs under the hood located above the pizza oven are burned out.

Corrective Action: Increase the lighting to provide a minimum of 50 foot candles in all food preparation areas by replacing all burned out light bulbs.

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

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

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.

**53**  
**5-501.17 - Covered Receptacle in Women's Toilet**  
**REPEAT**

Observation: There is no cover to the feminine napkin refuse container in the ladies room stall.

Corrective Action: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**47**  
**4-502.11(A) - Utensils Maintained in Good Repair**

Observation: The following utensil was observed in a state of repair and condition preventing effective maintenance and cleaning/sanitization: spatulas with blue handles. The handles are in disrepair.

Corrective Action: Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

**COMMENTS**

This was a routine inspection . Correct all violations as a soon as possible. Continue to maintain. The facility is in good sanitary condition. Thank you for improvements made.

**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