

## 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: 03/10/2022
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:30:00
		Good Retail Practices Out of Compliance: 0	Time Out: 14:30:00
<b>Establishment:</b> ISLAND FIN POKE COMPANY Record Number: HFOOD-2021-00016	<b>Address:</b> 7501 Leesburg Pike, Falls Church, Va 22043 Inspection Number: 393741	<b>Person In Charge:</b> - CFM: Expiration Date:	
<b>Permit Holder:</b> Otha Llc	<b>EHS:</b> Dennis Rojsuontikul	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant
			<b>Priority Level:</b> 2
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b> 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	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	NA	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	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

### TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description	Temperature		
1- Service area: prep cooler, 2-back room 2dr cooler, 3- walk in cooler	37,39,36		
Food Temperatures			
Food Item	Temperature °F	Process Step	
1-dice raw tuna, dice raw salmon, dice raw shrimp, dice mango, seaweed, cut avocado	35,35,39,34,34,32	Cold Holding	
Brown rice, white rice	158,137	Hot Holding	
2-precook corn, dice mango, cook chicken, 3-raw tuna, raw salmon, tofu	38,36,38,34,36,38	Cold Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

### OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

**8-325(a) - Food Manager Certificate & Responsibility**

Observation: There is no Certified Food Manager present in the establishment.

Corrective Action: It shall be unlawful to operate a food establishment unless it is under the immediate control of a certified food manager. It is highly suggested that you have more than one employee with the food manager's license. ORS Interactive, Inc. (see handout provided) issues the required photo identification card with proof of successful completion of a certified food manager's exam. Failure to have a certified food manager on site during ALL hours of operation including food preparation, food service, and cleaning/sanitizing of equipment/utensils will result in closure of the establishment.

**25**

**3-603.11(B) - Consumer Advisory for Raw/Undercooked Food, Disclosure**

Observation: The following raw and/or undercooked foods are provided on the menu, menu board, table tent or brochure without proper disclosure:

Corrective Action: The Consumer Advisory shall include a disclosure statement that includes a description of the animal-derived foods as raw/undercooked or identification of the animal-derived foods by asterisking (\*) them to a footnote that states that the items are served raw or undercooked, or contain raw or undercooked ingredients.

**COMMENTS**

The purpose of today's visit is to conduct a risk factor inspection. Follow-up inspection is scheduled for 3/16/22 to observe violations not corrected on today's visit.

**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.

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Person in Charge



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**Dennis Rojsuontikul**

Environmental Health Specialist