

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: 5	Date: 02/08/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:00:00
		Good Retail Practices Out of Compliance: 3	Time Out: 15:00:00
Establishment: Hu Tieu My LaCay Cho Lon Record Number: HFOOD-2021-00123	Address: 6793 Wilson Blvd, Falls Church, Va 22044 Inspection Number: 2753129	Person In Charge: Y	Kien C To - CFM:C# 2052785 Expiration Date: 05/17/2024
Permit Holder: Hoang Ton Llc	EHS: Debora Brown	Purpose of Inspection: Routine	Establishment Type: Full Service Restaurant
			Priority Level: 2
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act. IN Compliance with legislation		Active Managerial Control: 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	OUT	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	IN	Proper cooking time and temperatures
5	OUT	Procedures for responding to vomiting and diarrheal events	19	IN	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	OUT	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	OUT	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

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	IN	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	OUT	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	OUT	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	OUT	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
(1) Walk-in	45F (in use)
(2) Kool It 2 door prep top (noodle station)	32F
(3) Artic Air 2 door prep top (rice station)	40F
Hand sink, 3 vat sink	103F, 125F
(4) Turbo Air Sliding glass door UR cooler	40F

Food Temperatures

Food Item	Temperature °F	Process Step
Cooked chicken in #1	42F	Cold Holding
Half and half in #4	42F	Cold Holding
Sliced tomato in #3	42F	Cold Holding
Pork sausage in #3	39F	Cold Holding
Rice in rice cooker, plant food cooked for hot holding	198F	Hot Holding
Quail eggs in #2, cooling <2 hours	44F	Cooling
Cooked shrimp in #2	39F	Cold Holding
Pork and chicken soup in pot on stove	210F	Cooking
Sliced pork in #2, cooling <2 hours	49F	Cooling
Duck leg soup in #1	40F	Cold Holding
Chicken in #3	40F	Cold Holding
Bean sprouts in #1, cooling <3 hours	60F	Cooling
Duck leg soup reheated on stove	187F	Reheating
Pork spleen on stove	198F	Cooking

Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

16
4-702.11 - Before Use After Cleaning
CDI

Observation: OBSERVED- The food-contact surfaces of the following equipment were not observed sanitized: multiple knives were only rinsed under water, and not properly sanitized while at the 3 compartment sink, after cleaning.

Corrective Action: CORRECTIVE ACTION- the CFM had the food service employee re-sanitize the knives in the chemical dish machine, during the inspection, for proper sanitization. All utensils and food-contact surfaces of equipment shall be sanitized before use and after cleaning.

The following are **Priority Foundation** violations:

38
6-501.111(C) - Controlling Pests, Pest Control Methods

Observation: Methods are not being used to control pests. Live mice observed inside kitchen as a well as harborage conditions such as excessive grime and debris. Previous pest control receipt on 1/30/23 lists "mouse droppings" in "observations", with a recommendation to clean and sanitize areas impacted, but mice were not treated.

Corrective Action: Insects and other pests are capable of transmitting disease to people by contaminating food and food-contact surfaces. If pests are found on the premises methods shall be used to control their presence.

Clean and sanitize kitchen (cook line, dry storage, ware washing area) and contact pest control services to treat for mice within 10 days.

5
2-501.11 - Clean-up of vomiting and diarrheal events
CDI

Observation: OBSERVED- The food establishment does not have written procedures for employees to follow when responding to vomiting or diarrheal events.

Corrective Action: CORRECTIVE ACTION- the EHS provided a copy of the vomit and diarrhea clean up procedures to the CFM, for compliance and future guidance.

23
3-501.17(A) - RTE TCS Food Prepared On Site, Date Marking
CDI

Observation: OBSERVED- The following refrigerated, ready-to-eat, time/temperature control for safety food that is prepared on site is not used or discarded within 24 hours of preparation and was not observed to be date marked: very large pot of duck broth (soup) in walk in cooler, without the date for proper discard

Corrective Action: CORRECTIVE ACTION- the CFM placed dates on the food items for proper discard, during the inspection.

The following are **Core** violations:

37

3-302.12 - Food Storage Container, Common Name

CDI

Observation: The following food items that are not easily identified by appearance were observed without a label: multiple containers of salt, pepper, corn starch, flour, and fish sauces at the prep stations and in the storage area

Corrective Action: CORRECTIVE ACTION- the CFM labeled the containers of food items with the common names for proper identification. Unless a food item can be easily recognized, all foods and ingredients removed from their original containers and stored in working containers shall be labeled using the common name of the food. For example: cooking oils, salt, sugar, flour, spices, herbs, etc.

28

7-202.12(A)(1)-(4) - Poison/Toxic Material, Conditions of Use

CDI

Observation: OBSERVED- Pesticides labeled for residential use were observed in the facility and are being applied by the operator to control pests.

Corrective Action: CORRECTIVE ACTION- the CFM removed the residential pesticide from the facility for compliance. Remove residential use pesticides from the facility. When necessary for pest control, chemical pesticides must be applied by a certified pesticide applicator to prevent injury and contamination.

55

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

Observation: OBSERVED- that perimeter of kitchen is in need of cleaning. Areas beneath and around the sides of cook line equipment, sinks, dry storage, and perimeters of all walls and floors in need of deep cleaning. EHS observed build up of grease, food debris and pest droppings.

Corrective Action: CORRECTIVE ACTION- the CFM will need to clean and sanitize the kitchen area and provide proof of cleaning to the EHS within 10 days. Clean the physical facilities at a frequency necessary to ensure the protection and safe preparation of food, and to remove harborage conditions of pests.

10

6-301.14 - Handwashing Signage

CDI

Observation: OBSERVED- that a sign or poster that notifies food employees to wash their hands is not provided at the hand-washing sink, located at the front service area, used by food employees.

Corrective Action: CORRECTIVE ACTION- the CFM was able to obtain a hand washing sign, and placed it at the hand washing sink for compliance during the inspection. Provide a visible sign or poster at all handwashing sinks used by food employees that reminds food employees to wash their hands.

COMMENTS

EHS conducted a joint routine inspection, in response to an alleged food borne illness complaint received.

- please make sure to maintain the vomit and diarrhea clean up procedures in the facility for compliance and future guidance
- please make sure that hand washing sinks are adequately supplied with hand washing signs for proper hand hygiene
- please make sure that food contact surfaces such as utensils, are properly sanitized before use and after cleaning
- please make sure that cold held potentially hazardous food items, prepared more than 24 hours before, are marked with the dates for proper discard
- please make sure to remove residential pesticides from the food establishment
- please make sure to increase cleaning frequency of the food establishment to reduce the build up of grease, food debris and pest droppings. Please provide proof of cleaning to the EHS for a follow up within 10 days
- please make sure to obtain pest control services for the food establishment and provide proof of services/invoice to the EHS for a follow up within 10 days

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 2/18/2023

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

Debora Brown

Environmental Health Specialist