

## 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: 3	Date: 01/12/2023
		Repeat Risk Factors/Interventions Out of Compliance: 1	Time In: 14:00:00
		Good Retail Practices Out of Compliance: 5	Time Out: 15:30:00
<b>Establishment:</b> Sushi Koji <b>Record Number:</b> HFOOD-2021-00290	<b>Address:</b> 262 H Cedar Ln, Vienna, Va 22180 <b>Inspection Number:</b> 2723989	<b>Person In Charge:</b> Y	Hung Joon Lee - CFM: ServSafe Expiration Date: 09/24/2023
<b>Permit Holder:</b> Manul Llc	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Full Service Restaurant
<b>Smoking Status:</b> No			<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b> IN
<b>Active Managerial Control:</b> Compliance with legislation			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	OUT	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	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	NO	No discharge from eyes, nose, and mouth	22	OUT	Proper cold holding temperatures
Preventing Contamination By Hands			23	IN	Proper date marking and disposition
8	IN	Hands clean and properly washed	24	OUT	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	IN	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	IN	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	OUT	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	IN	Warewashing facilities; installed, maintained and used; test strips
36	IN	Thermometers provided and accurate	49	OUT	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	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	IN	Adequate ventilation and lighting, designated areas used

TEMPERATURE OBSERVATIONS			
Equipment Temperatures			
Description		Temperature	
Hot water @ 3-vat sink		119	
Hot water @ hand washing sinks		108, 110	
Walk-in refrigerator		40	
Reach-in refrigerators		35, 34, 37	
Sushi display case		45	
Food Temperatures			
Food Item		Temperature °F	Process Step
Steamed white rice		155	Hot Holding
Salmon, tuna, yellow tail @ display cases		45, 46, 44	Cold Holding
Raw salmon, raw tuna, yellowtail, @ reach-in refrigerator		41, 40, 40	Cold Holding
Dumpling, raw squid		35, 39	Cold Holding
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are <b>Priority</b> violations:</p> <p><b>15</b>  <b>3-302.11(A)(1) - Separation of Raw Animal and RTE Foods</b>  <b>REPEAT CDI</b>            Observation: Raw animal food storage, preparation, holding or display conducted in a manner that may cause cross contamination of ready-to-eat food as follows: raw fish, raw ground beef, raw chicken, stored above or next to vegetables and prepared foods,            Corrective Action: Food shall be protected from cross contamination by separating raw animal foods like poultry, beef, pork, seafood, and eggs from cooked foods, ready-to-eat foods, washed produce, etc during storage, preparation, holding or display. Raw foods shall be stored on shelving units <b>BELOW</b> or <b>SEPARATED</b> from all cooked foods, commercially processed foods, washed produce, leftover foods, etc.</p> <p><b>22</b>  <b>3-501.16(A)(2) - Cold Holding</b>  <b>CDI</b>            Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: raw salmon=45F, raw tuna=46, yellowtail=44            Corrective Action: Time/temperature control for safety food shall be held cold at a temperature of 41F or below unless the permit holder is using 'time as public health control as specified under section 3-501.19 to limit bacteria growth. Replaced.</p> <p>The following are <b>Priority Foundation</b> violations:</p> <p><b>24</b>  <b>3-501.19(A) - Time as a Public Health Control, Written Procedures</b>  <b>CDI</b>            Observation: The person in charge is not able to provide written procedures for the use of time as a public health control with the following time/temperature control for safety food item(s): sushi rice. Time of preparation was not provided for the sushi rice.            Corrective Action: If time only is used as a public health control for a working supply of time/temperature control for safety food before cooking or for ready to eat, time/temperature control for safety foods that is displayed or held for service for immediate consumption, written procedures shall be prepared in advance and maintained in the food establishment and made available to the regulatory authority upon request. The permit holder should be able to describe the process to the Health Department.</p> <p>The following are <b>Core</b> violations:</p> <p><b>49</b>  <b>4-602.13 - Nonfood-Contact Surfaces Kept Clean</b>            Observation: The nonfood-contact surfaces of the following equipment had accumulations of grime and debris: The exterior surfaces of the low stove is soiled with grease and debris deposits.            Corrective Action: Nonfood-contact surfaces of equipment and utensils shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</p> <p><b>55</b>  <b>6-501.12(A) - Physical Facilities, Cleaning Frequency</b>            Observation: Observed that the floor under stoves, fryers, and other cooking equipment along the cook-line is in need of cleaning. Grease and debris accumulations were noted under these equipment. The floor under shelving in side the walk-in refrigerator is in need of cleaning.            Corrective Action: Clean the physical facilities at a frequency necessary to ensure the protection and safe preparation of food.</p>

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**4-202.16 - Nonfood-Contact Surfaces, Design/Construction**

Observation: Milk crate(s) found used for the following purpose(s): crates observe use as racks to elevate food supplies off the floor inside the walk-in refrigerator

Corrective Action: Milk crates, soda crates, and/or bread racks are not designed to store or elevate food, equipment, utensils, clean linens, and single-service items. Provide only ANSI-certified (such as NSF-listed) shelving units, storage units, or dunnage racks.

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**6-501.19 - Toilet Room, Kept Closed**

Observation: Observed that toilet women's room door is being kept open. The self-closing devise on the door is broken and is in need of cleaning or replacement.

Corrective Action: Keep toilet room doors closed to prevent insect and rodent entrance and the associated spread of potential disease.

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**4-903.11(C) - Single-Service/Use Items, Stored in Packaging**

Observation: Styrofoam containers were observed stored on shelves in the kitchen unprotected .

Corrective Action: Single-service items shall be stored in a clean, dry location that is not exposed to splash, dust, or other contamination and at least 6 inches off the floor on approved shelving units or dunnage racks. In addition, the single-service items shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

**COMMENTS**

This was a routine inspection a followup inspection to verify corrections of violations will be conducted on 1/19/23.

**SCHEDULING**

**Follow-up Inspection Required: Yes**

**Follow-up On or About: 4/12/2023**

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



Memunatu Kanu

Environmental Health Specialist