

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: 4

Date: 12/13/2023

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 13:30:00

Good Retail Practices Out of Compliance: 0

Time Out: 15:30:00

Establishment: Lezzet Restaurant Record Number: HFOOD-2022-00097	Address: 262 G Cedar Ln, Vienna, Va 22180 Inspection Number: 3097632	Person In Charge: Y	Zeyn A. Gozbuyuk - CFM:F-135928 Expiration Date: 03/21/2024
Permit Holder: Lezzet Vienna, Llc.	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Full Service Restaurant
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act. IN Compliance with legislation		Priority Level: 2 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	OUT	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	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	OUT	Proper hot holding temperatures
7	NO	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	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

TEMPERATURE OBSERVATIONS

Equipment Temperatures		
Description	Temperature	
Walk-in refrigerator #1 & #2	38, 38	
Hot water @ hand washing sink	104, 119, 109	
Hot water @ 3-vat sink	128	
Reach-in refrigerator at cookline	37	
Food Temperatures		
Food Item	Temperature °F	Process Step
White rice, couscous, at cook-line steam table	76, 71	Hot Holding
Lentil soup, tomato soup, @ cook-line steam table	147, 144	Hot Holding
Bamya (okra) , sautéed eggplant, diced tomatoes, @ refrigerated prep table	41, 41, 40	Cold Holding
Lahmacun, cut sausage, @ cook-line refrigerated prep table	41, 41	Cold Holding
Grape leaves, tzatziki sauce, @ refrigerated prep table	40, 41	Cold Holding
Yogurt, spinach pie,	41, 41	Cold Holding
Hunkar Begendi, veggie guvec, raw lamb/beef kabob, @ refrigerated prep table	41, 41, 41,	Cold Holding

Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization
Noble	WAREFORCEUL-30	17.6	Hot Water
CMA	180-UC	37	Chemical

OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

16

4-501.114(A) - Chemical Sanitization, Chlorine Requirements

Observation: When tested, the low temperature, chemical sanitizing glassware washing machine was observed with a sanitizing rinse concentration of less than 50 ppm chlorine solution at the bar.

Corrective Action: Immediately discontinue use of the dishmachine. Until the machine is adequately repaired, set up the three-compartment sink to manually wash, rinse and sanitize food-contact surfaces using a sanitizing solution at the proper concentration of at least 50 to 200 ppm total chlorine. In the mean use the ware washing machine located in the kitchen to clean the glassware or wash rinse and sanitize them the at the 3-compartment sink following the three steps. Notify me after the. Machine has been fixed and it is operating properly to verify compliance.

15

3-302.11(A)(1) - Separation of Raw Animal and RTE Foods

CDI

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: Observed raw lamb/meat kabob stored above cooked foods and vegetables in the reach-in and walk-in refrigerators.

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 BELOW or SEPARATED from all cooked foods, commercially processed foods, washed produce, leftover foods, etc.

21

3-501.16(A)(1) - Hot Holding

CDI

Observation: The following food item(s) were observed hot holding at improper temperatures using a calibrated food temperature measuring device: RICE =76F, COUSCOUS=71F, ON STEAM TABLE.

Corrective Action: Time/temperature control for safety food shall be held hot at a temperature of 135F or above unless the permit holder is using 'time as the public health control' as specified under 3-501.19. Both items were discarded during the inspection.

The following are **Priority Foundation** violations:

23

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

CDI

Observation: 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: A variety of foods made or cooked on site.

Corrective Action: Refrigerated, ready-to-eat, time/temperature control for safety foods that are prepared on site and kept for more than 24 hours cannot have a shelf-life of more than 7 days, including the day of preparation. These food items must be marked with either the 'consume-by' date and/or 'preparation' date, color-coded labels, or another marking system/method that effectively indicates shelf-life that is clearly understood and properly used by the employees. Date markers during the inspection.

COMMENTS

This was a routine inspection. A follow-up inspection on the. Dish washing machine at the Bar will be conducted 12/19 to verify compliance. Notify me and send the service report after the repairs on the machine have been completed.

SCHEDULING

Follow-up Inspection Required: Yes

Follow-up On or About: 12/16/2023

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