

## 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: 1	Date: 01/17/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:15:00
		Good Retail Practices Out of Compliance: 0	Time Out: 14:30:00
<b>Establishment:</b> Coco's Sodas + Sweets <b>Record Number:</b> HFOOD-2022-00318	<b>Address:</b> 513 Maple Ave, Vienna, Va 22180 <b>Inspection Number:</b> 2727503		<b>Person In Charge:</b> - CFM: Expiration Date:
<b>Permit Holder:</b> Heather Cichelli	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Other Food Service
<b>Smoking Status:</b> No			<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b> OUT
<b>Active Managerial Control:</b> Yes			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	NA	Proper cooking time and temperatures
5	OUT	Procedures for responding to vomiting and diarrheal events	19	NA	Proper reheating procedures for hot holding
Good Hygienic Practices			20	NA	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use	21	NA	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

### TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description		Temperature	
Hot water @ hand washing sinks		100	
Samsung, upright refrigerator		37	
Hot water @ 3-vat sink		123	
Food Temperatures			
Food Item	Temperature °F		Process Step
Vanilla creamer	40		Cold Holding
Coconut crème	40		Cold Holding
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

### OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority Foundation** violations:

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

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

Corrective Action: A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food and surfaces to vomitus or fecal matter. Written information was provided during the inspection.

**COMMENTS**

This was a risk factor inspection. The following were also noted:

1. Unapproved Non commercial refrigerator located on premises: food establishment equipment are required to be UL/NSF listed and commercial.
2. Wet wiping towels placed on work surfaces after use

**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