

## 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: 12/15/2023	
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 11:30:00	
		Good Retail Practices Out of Compliance: 0	Time Out: 12:40:00	
<b>Establishment:</b> Hissho Sushi @ Navy Federal Credit Union <b>Record Number:</b> HFOOD-2022-00356	<b>Address:</b> 203 Follin Ln, Vienna, Va 22180 <b>Inspection Number:</b> 3101516		<b>Person In Charge:</b> Y Thandar R. Aunt - CFM:F-102127 Expiration Date: 09/28/2025	
<b>Permit Holder:</b> Lwin Family Co.Llc	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Sushi	<b>Priority Level:</b> 3
<b>Smoking Status:</b>	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>			<b>Active Managerial Control:</b>
	IN	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	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	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	NO	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	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	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

### TEMPERATURE OBSERVATIONS

Equipment Temperatures			
Description		Temperature	
Quaternary Ammonium Compound sanitizer concentration		200ppm	
Walk-in refrigerator		34	
Hot water @ hand washing sinks		119	
Food Temperatures			
Food Item	Temperature °F		Process Step
Seaweed, spicy mayo, @ refrigerated prep table	40, 40		Cold Holding
Tuna , imitation crab legs, wasabi, @ refrigerated prep table	44, 45, 55		Cold Holding
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

### OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

3-501.16(A)(2) - Cold Holding  
CDI

Observation: The following food item(s) were observed cold holding at improper temperatures using a calibrated food temperature measuring device: Tuna = 44F, Imitation crab legs = 45F, Wasabi=55F  
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. Discarded during the inspection.

COMMENTS

This was a risk factor inspection. Violation observed was corrected during the inspection. The facility was noted t be visibly cleaned.

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