

## 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: 01/26/2023

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 11:35:00

Good Retail Practices Out of Compliance: 1

Time Out: 13:15:00

<b>Establishment:</b> The Mixx Delight <b>Record Number:</b> HFOOD-2022-00399	<b>Address:</b> 448 Maple Ave, Vienna, Va 22180 <b>Inspection Number:</b> 2738395	<b>Person In Charge:</b> Y	<b>Person In Charge:</b> Nhung Tran - CFM: ServSafe Expiration Date: 12/11/2027
<b>Permit Holder:</b> The Mixx Delight Llc	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant
<b>Smoking Status:</b>	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>		<b>Priority Level:</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	OUT	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	OUT	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	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	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	OUT	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

### 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	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	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	IN	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
2-door refrigerated prep table	40
Hot water @ 3-vat sink	131
Hot water @ hand washing sinks	130
Upright refrigerator	36

### Food Temperatures

Food Item	Temperature °F	Process Step
Chinese chicken, @ steam well	154	Hot Holding
Roasted sesame dressing	41	Cold Holding
PORKBELLY, @ steam well	90-123	Hot Holding
Heavy whipping cream @ upright refrigerator	40	Cold Holding
White steamed rice in rice cooker	172	Hot Holding
Caramelized onions @ steam well	156	Hot Holding
Mango chutney, @ upright refrigerator	37	Cold Holding

### Warewashing Info

Make	Model Number	Hot Water Usage	Sanitization

## OBSERVATIONS AND CORRECTIVE ACTIONS

The following are **Priority** violations:

**3**  
**2-201.11(A)(1)- (5) - Duty of PIC, Employee Health Policy in Place**  
**CDI**

Observation: Upon discussion with the person-in-charge, one or more of the elements of an effective employee health policy is either missing or incomplete. A complete employee health policy is required to be in place at the food establishment. At the time of this inspection, the Health Department provided the link to handouts needed to create a written employee health policy.

Corrective Action: A complete employee health policy must have the following elements: 1) Employee training on foodborne illness, particularly symptoms of illness and prevention of the Big Six illnesses (see 'What is Foodborne Illness' handout); and 2) Documentation that employees have been instructed of their responsibility to report symptoms of, diagnosis of or exposure to foodborne illness to management (see 'Employee Illness Reporting Agreement' handout); and 3) A management plan to restrict or exclude employees, as applicable, who have symptoms, diagnosis or exposure to foodborne illness (see 'Employee Illness Decision Guide for PIC/CFM' handout). The information provided at the time of this inspection will help you develop and implement this policy. Handouts are available in the following languages: English, Arabic, Chinese (traditional), Farsi, Hindi, Korean, Spanish, Thai, Urdu and Vietnamese. If you have any questions about your employee health policy, please contact your area inspector or contact the Health Department at 703-246-2201, TTY 703-591-6435.

**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: pork-belly =90-123F @ steam well

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. PORKBELLY was reheated during the inspection.

**1**  
**8-304.11(A) - Permit to Operate Posted in Conspicuous Location**

Observation: The establishment has not posted the permit to operate in a conspicuous location.

Corrective Action: A valid permit shall be posted in every food establishment in a conspicuous place in the public view. Food establishment permits are issued for a calendar year and expire on December 31 regardless of the month of issue.

The following are **Priority Foundation** violations:

**25**  
**3-603.11(A) - Consumer Advisory for Raw/Undercooked Food**

Observation: A review of the menu with the foodservice operator indicates that there is no consumer advisory for the following food item(s) that may be served raw and/or undercooked: Sunny-side up eggs.

Corrective Action: If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw or undercooked the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

The following are **Core** violations:

**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: sugar and flour in unmarked tubs.

Corrective Action: 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.

**COMMENTS**

This was a routine inspection after a change in ownership. A follow-up inspection will be conducted within 10 days to verify corrections. Follow-up date: 2/06/2023.

If you have any question, please feel free to contact me.

**SCHEDULING**

**Follow-up Inspection Required:** Yes

**Follow-up On or About:** 1/29/2023

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