

## 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: 12/04/2023
		Repeat Risk Factors/Interventions Out of Compliance: 1		Time In: 11:20:00
		Good Retail Practices Out of Compliance: 3		Time Out: 13:25:00
<b>Establishment:</b> Frame Cafe <b>Record Number:</b> HFOOD-2023-00140	<b>Address:</b> 302 Maple Ave, Vienna, Va 22180 <b>Inspection Number:</b> 3089900		<b>Person In Charge:</b> Y	Jong Won Lee - CFM: Servsafe Expiration Date: 02/26/2027
<b>Permit Holder:</b> Frame Coffee Roasters LLC	<b>EHS:</b> Memunatu Kanu	<b>Purpose of Inspection:</b> Routine	<b>Establishment Type:</b> Fast Food Restaurant	<b>Priority Level:</b> 2
<b>Smoking Status:</b> No	<b>Title 15.2-2825 Virginia Indoor Clean Air Act.</b>			<b>Active Managerial Control:</b> No
		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	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	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	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	OUT	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	OUT	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	NA	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	NO	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	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	OUT	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	OUT	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 Dr undercounter refrigerator		38	
2 Dr prep unit		44/40F	
3 vat sink, hand sink ( x2)		130	
1 Dr upright freezer		0	
2 Dr upright refrigerator		38	
Hot water @ hand washing sinks		101, 106	
Food Temperatures			
Food Item	Temperature °F		Process Step
Whole milk, Non- milk, @ reach-in refrigerator	40, 40		Cold Holding
Sliced tomato, Burrato cheese, @ refrigerated prep table	41, 40		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>3</b>  <b>2-201.11(A)(1)- (5) - Duty of PIC, Employee Health Policy in Place</b>  <b>REPEAT</b>  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 and reviewed handouts and resource information in a red folder labeled '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.</p> <p>The following are <b>Priority Foundation</b> violations:</p> <p><b>10</b>  <b>5-205.11(B) - Handwashing Sink, Designated Use</b>  Observation: Observed the handsink at the front serving. Station is being used to wash small utensils and for dumping coffee ingredient excess.  Corrective Action: Handsinks are to be used only for washing hands to encourage proper hand washing and to prevent contamination of cleaned hands. You may install an additional sink or install an additional sink for dumping and cleaning small utensils or install a partition in the current large hand sink for dual usage ensuring that the hand washing section is used only for hand washing.</p> <p><b>25</b>  <b>3-603.11(A) - Consumer Advisory for Raw/Undercooked Food</b>  <b>CDI</b>  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: SMOKED SALMON .  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.</p> <p><b>14</b>  <b>3-402.12(A) - Records, Parasite Destruction by Freezing</b>  Observation: No records of freezing for parasite destruction are maintained for the following raw, raw marinated, partially cooked or marinated-partially cooked fish that are served or sold in ready-to-eat form: SMOKED SALMON.  Corrective Action: If raw or partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records for the frozen fish at the food establishment for 90 calendar days beyond the time of service or sale to a consumer. If the fish are frozen by a supplier, a letter the fish supplier stipulating that the fish is frozen as required shall be provided.</p> <p>The following are <b>Core</b> violations:</p>

41  
**3-304.14(B)(1) - Wipings Clothes Stored in Sanitizer Solution**  
**CDI**

Observation: Wet wiping cloths used for wiping counters and other equipment surfaces were observed stored on the counter.  
Corrective Action: Wet wiping cloths are to be used for wiping counters and other equipment surfaces and are to be held in a chemical sanitizer solution at the appropriate concentration between uses.

38  
**6-202.15(A)(1)-(3) - Openings Protected from Pest Entry**  
**CDI**

Observation: Back door was kept open for ventilation and opening is not protected by a screen or other effective means.  
Corrective Action: Provide screens (16 mesh to 1 inch), air curtains, or other effective means to protect against the entry of insects and rodents. This door was closed during the inspection.

53  
**5-501.17 - Covered Receptacle in Women's Toilet**

Observation: There is no cover to the feminine napkin refuse container in the ladies room stall.  
Corrective Action: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**COMMENTS**

This was a routine inspection. Correct all violations accordingly. Provide the Parasite Destruction letter and the Consumer advisory on your m,en use by 12/08/23. A follow-up inspection will be ducted to verify compliance. The employee Health policy will be verified that time as well.

**SCHEDULING**

**Follow-up Inspection Required: Yes**

**Follow-up On or About: 12/7/2023**

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