


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: 2	Date: 12/20/2023
		Repeat Risk Factors/Interventions Out of Compliance: 0	Time In: 13:05:00
		Good Retail Practices Out of Compliance: 1	Time Out: 14:40:00
Establishment: Oh My Dak Record Number: HFOOD-2023-00313	Address: 128 Maple Ave, Vienna, Va 22180 Inspection Number: 3106660	Person In Charge: Y	Yhosub Km - CFM:Prometrics: 2035344 Expiration Date: 01/26/2024
Permit Holder: Ohmydak,Inc	EHS: Ryan Mesch	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
			Priority Level: 2
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act.		Active Managerial Control:
	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	OUT	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	IN	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	IN	Proper hot holding temperatures
7	IN	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	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

GOOD RETAIL PRACTICES

Safe Food And Water			Proper Use Of Utensils		
30	NA	Pasteurized eggs used where required	43	OUT	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	IN	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	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	
2DR upright cooler #2		37	
2DR upright cooler #1		40	
Water at handsink, 3 compartment sink		100, 110	
1DR prep cooler		36	
Food Temperatures			
Food Item	Temperature °F	Process Step	
1DR prep cooler: Shredded cabbage, cut lettuce, rice cakes, frozen precooked sausage (thawing)	38, 37, 39, 23	Cold Holding	
Fried chicken	189	Cooking	
2DR upright cooler #1: Rice cakes, shredded cheese	41, 41	Cold Holding	
Rice in rice cooker	147	Hot Holding	
2DR upright cooler #2: Shredded cabbage, cooked chicken feet, raw chicken	40, 37, 37	Cold Holding	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are Priority violations:</p> <p>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: 1) Raw shell eggs stored above rice cakes and carrots in the 2DR upright cooler #1, 2) Raw chicken stored above ready-to-eat condiments in the 2DR upright cooler #2. 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. CDI - EHS provided training during inspection, raw animal foods were relocated to the lowest shelves.</p> <p>The following are Priority Foundation violations:</p> <p>10 5-205.11(A) - Access to Handwashing Sink CDI Observation: The handwashing facility located in the kitchen is blocked by the mop bucket, preventing access by employees for easy handwashing. Corrective Action: A hand washing sink shall be maintained so that it is accessible at all times for employee use. CDI - Mop bucket moved away from the handsink during inspection.</p> <p>The following are Core violations:</p> <p>43 3-304.12(A)-(F) - In-Use Utensils Proper Storage CDI Observation: Dispensing and/or in-use utensils improperly stored between use as follows: 1) Ice scoop stored in ice machine (front bar), 2) Rice scoop stored directly on top of rice cooker machine. Corrective Action: During pauses in food preparation or dispensing, food utensils shall be stored in one of the following manners: 1) in the food with their handles above the top of the food and the container, 2) in food that is not time/temperature control for safety (TCS) food with their handles above the top of the food within containers or equipment that can be closed, 3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized, 4) in running water of sufficient velocity to flush particulates to the drain, 5) in a clean, protected location if the utensils are used only with a food that is NOT TCS food, or 6) in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned frequently. CDI - EHS provided training, instructed Person in Charge to store scoops in a separate (clean) container to prevent cross contamination and potential bare hand contact with ready-to-eat foods.</p>

COMMENTS
<p>The purpose of the visit was to conduct a routine food safety inspection. The Person in Charge (PIC) and staff were very helpful.</p> <p>Notes:</p> <p>*Raw Animal Food Storage* - Please ensure that foods are stored properly to avoid cross contamination. Store raw animal products and raw eggs separate and below ready-to-eat foods and leftovers.</p> <p>*Handsinks* - In order to encourage frequent and proper handwashing, please do not block the designated handwashing sinks.</p>

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



Ryan Mesch

Environmental Health Specialist