

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: 12/06/2023

Repeat Risk Factors/Interventions Out of Compliance: 0

Time In: 12:50:00

Good Retail Practices Out of Compliance: 2

Time Out: 14:15:00

Establishment: Chick-Fil-A Vienna on Maple FSR Record Number: HFOOD-2023-00349	Address: 538 Maple Ave, Vienna, Va 22180 Inspection Number: 3093407	Person In Charge: Y	Person In Charge: Najee Davis - CFM: ServSafe Expiration Date: 09/02/2028
Permit Holder: Purpose Hhh Legacy, Llc	EHS: Memunatu Kanu	Purpose of Inspection: Routine	Establishment Type: Fast Food Restaurant
Smoking Status: No	Title 15.2-2825 Virginia Indoor Clean Air Act. IN Compliance with legislation		Priority Level: 2
Active Managerial Control: 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	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	OUT	Proper eating, tasting, drinking, or tobacco use	21	IN	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

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	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	OUT	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	OUT	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		
walk-in freezer	0		
Upright refrigerators (2)	35, 35		
Hot water @ hand washing sinks	109, 114		
Refrigerated prep table @ salad prep station	36		
Dish washing machine (HT)	Wash temp : 150, Rinse: 190, Plate test: 160F		
Hot water @ 3-vat sink	130		
Walk-in refrigerator	36		
Food Temperatures			
Food Item	Temperature °F	Process Step	
Raw filet, milk-egg wash , breading station	37, 36	Cold Holding	
Fried chicken filet, fried chicken nugget	181, 166	Hot Holding	
Grilled chicken strips, corn & bean mix, @ salad rep station	38, 33	Cold Holding	
Raw spicy chicken, raw chicken strips, @ breading station	36, 33	Cold Holding	
Cut Romain station, @ salad prep station	36	Cold Holding	
Chi on soup, @ steam well	170	Hot Holding	
chicken tortilla soup, @ steam well	180	Hot Holding	
Waffle fries	203	Cooking	
Warewashing Info			
Make	Model Number	Hot Water Usage	Sanitization

OBSERVATIONS AND CORRECTIVE ACTIONS
<p>The following are Core violations:</p> <p>6 2-401.11(A) - Eating, Drinking, or Using Tobacco CDI Observation: A food employee was observed eating, smoking, or drinking in areas where they may contaminate food, clean equipment, utensils or other items needing protection. Corrective Action: Food employees may only eat, drink, or use tobacco in a designated area like a dining room or office area. Employees shall not eat or drink in the kitchen areas, warewashing areas, or storage areas where items may become contaminated.</p> <p>48 4-501.14(A)-(C) - Warewashing Equipment Cleaning Frequency Observation: Some components of the dish washing machine is soiled and is in need of cleaning. Corrective Action: A warewashing machine, the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths and drainboards or other equipment used to substitute for drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function and if used at least every 24 hours.</p> <p>40 2-402.11(A) - Hair Restraints Observation: Employees observed working in the food service area without proper hair restraints.employee with beard was observed with a beard net, at he front serving line handling food.. Corrective Action: Food employees shall wear hair restraints such as hats, visors, hair nets or beard nets to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens, and unwrapped single-service items. This section does not apply to food employees such as counter staff who ONLY serve beverages and wrapped or packaged foods, hostesses, and wait staff.</p>

COMMENTS
This was a routine inspection after a change in ownership. Correct violations that were not corrected during the inspection within the next 90 days.

SCHEDULING				
<table border="1"> <tr> <th>Follow-up Inspection Required: No</th> <th>Follow-up On or About:</th> </tr> <tr> <td colspan="2">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.</td> </tr> </table>	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.	
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Person in Charge



Memunatu Kanu
Environmental Health Specialist