Spring 2016, Volume 7 Issue 4

# Food for thought

A newsletter for Fairfax County food establishment owners and operators and their employees

## Setting the "Gold" Standard

Sixteen food service establishments received the second annual 14 Carrot Gold Food Safety Excellence Award as an acknowledgement of their commitment to food safety.

The award is based on the results of inspections conducted in the previous year and focuses on consistent food safety practices and policies, including employee training. "While every food service facility under our jurisdiction is required to meet minimum food safety requirements, these 16 establishments are to be commended for going above and beyond to safeguard their patrons from the risks of foodborne illness," said Pieter Sheehan, director of the Division of Environmental Health. "We hope the recipients prominently display their award, and we look forward to honoring even more facilities in 2017."

The 2015 recipients of the Fairfax County Health Department's 14 Carrot Gold Food Safety Excellence Award are:

- **Burke Health Care Center, 9450 Burke Lake Road, Burke**
- **Costco Wholesale #6206, 7940 Richmond Hwy., Alexandria**
- **Five Guys Burgers and Fries, 7856 E. Tysons Corner Center, McLean**
- **George's Steak N' Things, 5624-C1 Ox Road, Fairfax Station**
- **IHOP #4509, 6206 Interparcel Rd., Alexandria**
- **INOVA Sunrise of Reston, 1778 Fountain Dr., Reston**
- **J J Deli, 909 Ferndale Avenue, Herndon**
- **KFC #K071110 13962 Lee Jackson Memorial Highway, Chantilly**
- **Mt. Daniel Elementary School, 2328 Oak St. N, Falls Church**
- **Noodles & Company, 10296 Main St., Fairfax**
- **Oakton Elementary School, 3000 Chain Bridge Road**
- **Panda Express # 2004 11750 Fair Oaks Mall, Fairfax**
- **Perk Express 7515 Colshire Dr., McLean**
- **Sunrise Assisted Living, 9207 Arlington Blvd., Fairfax**
- **The Perfect Pita, 8280 Greensboro Rd, McLean**
- **Wendy's #66, 7042 Little River Turnpike, Annandale**

To be eligible for consideration, recipients of the 14 Carrot Gold Awards cannot have any critical violations during inspections conducted in the last 24 months, and no more than six non-critical violations in the past year. Employees (other than the certified food manager) must be able to explain and/or demonstrate proper food handling procedures related to the operation. The facility must also have a valid permit to operate and be in good standing with the Health Department.

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A publication of the Fairfax County Health Department, Fairfax County, Va. Apr. 2016. To request this information in an alternate format, call 703-246-2411; TTY 711; www.fairfaxcounty.gov/HD

# AMC Recognition Continues

The pin design has changed, but food service operators continue to be recognized for using active managerial control (AMC) in their food establishments! Over the last three months the following food service operators/managers were recognized for their daily efforts to reduce the risk of foodborne illness in their establishments:

*Tyana Vega, AMF Annandale Bowling Center, Annandale*
*Wendell McPherson, Arleigh Burke, McLean*
*Mayela Dominguez, California Tortilla, Centreville*
*Imad Elzein, Cedar's Gourmet, Fairfax*
*Eusibio Sica, Chick-fil-A, Fair Lakes*
*Iliana Acevedo, Chipotle Mexican Grill #1234, Fairfax*
*Ginger Swiger, Crestwood Elementary School, Springfield*
*Edson Zamorano, El Paso Mexican Restaurant, Springfield*
*Adam Marshall, Wegman's, Fairfax*
*James Van Cleave/Sarah Jeffrey, Five Guys Burgers and Fries, Centreville*
*Romulo Villtoro, Glory Days, Centreville*
*Cecilia Guzman, IHOP #566, Alexandria*
*Manny Dixon, Maggiano's Little Italy, Springfield*
*Veronica Lopez, Panda Express #1782, Fairfax*
*Mohammadmehdi Izadi, Papa Pizza, Herndon*
*Choehnyoung Kim, Pica Deli, Reston*
*Lydia White, Pizza Hut #23601, Annandale*
*Juan Arevalo, Red, Hot & Blue, GMU-Fairfax*
*Margaret Olson, Red Lobster, Fairfax County*
*Jose Calederon, Revolution Darts & Billiards, Fairfax*
*Chris VanMeter, Roti Modern Mediterranean, Vienna*
*Joaquin Mena, Ruby Tuesday #4169, Alexandria*
*Rizwana Rasheed, Subway Sandwich Shop, Springfield*

Pictures of the award winners and details of some of the AMC practices these managers use, as well as some of their comments about the use of AMC may be found on the Health Department website at http://www.fairfaxcounty.gov/hd/food/amc-program.htm. If you have any questions about active managerial control, please speak with your area inspector directly.

# Electronic Signatures are Here!

Recently, Fairfax County Health Department made the transition to accepting electronic signatures on food safety inspection reports. The inspection is conducted as usual and entered into the database on a portable computer. The operator will then be asked to do two things: 1) sign the inspection report electronically and 2) sign a form which acknowledges that the operator knows that he/she will receive a copy of the inspection report by email. In many instances the report may be received before the inspector leaves!

If the operator or food service establishment does not have an email address, the inspector will ask for a fax number and arrange for the fax to be sent within 24 hours. If there is no email address or fax number, the report will be mailed from the health department office, to be received within five days. If you have questions about this new process, speak to your area inspector or call the health department at 703-246-2444, TTY 711.

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The full news release may be viewed on the Health Department website at www.fairfaxcounty.gov/hd/food.

## *Lead by Example*

When it comes to food safety practices, food service employees learn best from the example set by the Person-In-Charge (PIC). Here are some examples of typical practices the PIC can demonstrate to his or her workers:

- Wash hands frequently and correctly.
- Do not allow bare hand contact with ready-to-eat foods.
- Monitor safe food product temperatures with a thermometer.
- Promptly refrigerate meats, poultry, dairy and egg products when delivered. Rapidly cool potentially hazardous food.
- Practice efficient date marking.
- Demonstrate the proper use of the 3-vat sink: wash, rinse and sanitize, and air dry.
- Use sanitizer test strips every day.
- Positively reinforce safe food handling techniques.
- Wash hands frequently and correctly.

Are you leading by example?

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A publication of the Fairfax County Health Department
Food for Thought, Apr. 2016, Volume 7 Issue 4