

Loudoun County Health Department

1 Harrison St SE, Leesburg, VA 20175 | [Visit Official Website](#)

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Trump National Golf Club-Main Clubhouse

20391 Lowes Island Blvd Potomac Falls, VA 20165
Status: Permitted

Full Service Restaurant | Routine

June 30, 2026

Observations & Corrective Actions

10: 12VAC5-421-3030 No paper towels are available for use at the dish area hand sink. It appears the dispenser has been removed from the wall.
Corrective Actions: Person-in-charge provided paper towels at the handwashing sink.

18: 12VAC5-421-725.6.a Facility utilizes a noncontinuous cooking process for beef sliders. They sear the beef patties on both sides, cool them in the walk-in cooler, and reheat for service at a later time/date. The facility does not have an approved written procedure for noncontinuous cooking.
Corrective Actions: Raw animal foods that are cooked using a noncontinuous cooking process shall be: 1. Subject to an initial heating process that is no longer than 60 minutes in duration; 2. Immediately after initial heating, cooled according to the time and temperature requirements specified for cooked time/temperature control for safety food under 12VAC5-421-800 A; 3. After cooling, held frozen or cold, as specified for time/temperature control for safety food under 12VAC5-421-820 A 2; 4. Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as designated in 12VAC5-421-700 A, B, and C; 5. Cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under 12VAC5-421-800 A if not either hot held as specified under 12VAC5-421-820 A 1, served immediately, or held using time as a public health control as specified under 12VAC5-421-850 after complete cooling; and 6. Prepared and stored according to written procedures that: a. Have obtained prior approval from the department; b. Are maintained in the food establishment and are made available to the department upon request; c. Describe how the requirements specified under subdivisions 1 through 5 of this section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; d. Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under subdivision 4 of this section prior to being offered for sale or service; and e. Describe how the foods, after initial heating but prior to cooking as specified in subdivision 4 of this section, are to be separated from ready-to-eat foods as specified under 12VAC5-421-470 A. EHS provided the person-in-charge with a fillable written procedure form for noncontinuous cooking.

38: 12VAC5-421-3270.3 Observed a large quantity of small flies in the storage room near the employee restrooms.
Corrective Actions: The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control.

Additional Comments

No comments

Food Temperatures

Description	Temperature	State of Food
spring mix salad (walk-in cooler)	39 °F	Cold Holding
raw beef	41 °F	Receiving
chicken	168 °F	Hot Holding
shredded chicken (walk-in cooler)	39 °F	Cold Holding
rice w/ shrimp (hot holding cabinet)	153 °F	Hot Holding
stuffed pasta (#5 standup cooler)	41 °F	Cold Holding
cut tomato (walk-in cooler)	39 °F	Cold Holding
slaw (1-door standup cooler)	39 °F	Cold Holding
unsalted butter (2-door standup cooler)	39 °F	Cold Holding
half and half (1-door standup cooler)	39 °F	Cold Holding
cut tomato (1-door standup cooler)	39 °F	Cold Holding
chicken wings (#5 standup cooler)	39 °F	Cold Holding
roasted chicken @ 2 hours (walk-in cooler)	74 °F	Cooling
chicken salad (walk-in cooler)	39 °F	Cold Holding

Warewashing Temperatures

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	heat					160 °F
3-compartment sink	chemical		200		quaternary ammonium	80 °F

Equipment Temperatures

No records found

Observations

Supervision		
IN	1 Person in charge present, demonstrates knowledge, and performs duties.	Compliant

Observations

IN	2 Certified Food Protection Manager	Compliant
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Observations

Employee Health		
IN	3 Management awareness, policy present.	Compliant

Observations

IN	4 Proper use of reporting, restriction & exclusion.	Compliant
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Observations

IN	5 Procedures for responding to vomiting and diarrheal events	Compliant
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Observations

Good Hygenic Practices		
IN	6 Proper eating, tasting, drinking, or tobacco products use.	Compliant

Observations

IN	7 No discharge from eyes, nose, and mouth.	Compliant
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Observations

Preventing Contamination by Hands		
IN	8 Hands clean & properly washed.	Compliant

Observations

IN	9 No bare hand contact with RTE foods or approved alternate method properly followed.	Compliant
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Observations

OUT	10 Adequate handwashing facilities supplied & accessible.	COS V
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Observations

Approved Source		
IN	11 Food obtained from approved source.	Compliant

Observations

IN	12 Food received at proper temperature.	Compliant
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Observations

IN	13 Food in good condition, safe, & unadulterated.	Compliant
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Observations

IN	14 Required records available: molluscan shellfish identification & parasite destruction	Compliant
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Observations

Protection from Contamination		
IN	15 Food separated & protected.	Compliant

Observations

IN	16 Food-contact surfaces: cleaned & sanitized.	Compliant
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Observations

IN	17 Proper disposition of returned, previously served, reconditioned, & unsafe food.	Compliant
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Observations

TCS Food Time/Temperature		
OUT	18 Proper cooking time & temperatures.	V

Observations

N/O	19 Proper reheating procedures for hot holding.	Compliant
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Observations

IN	20 Proper cooling time & temperatures.	Compliant
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Observations

IN	21 Proper hot holding temperatures.	Compliant
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Observations

IN	22 Proper cold holding temperatures.	Compliant
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Observations

IN	23 Proper date marking & disposition.	Compliant
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Observations

IN	24 Time as a public health control: procedures & record.	Compliant
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Observations

Consumer Advisory		
IN	25 Consumer advisory provided for raw or undercooked foods.	Compliant

Observations

Highly Susceptible Populations		
N/A	26 Pasteurized foods used, prohibited foods not offered.	Compliant

Observations

Supervision and Chemical		
IN	27 Food additives: approved & properly used.	Compliant

Observations

IN	28 Toxic substances properly identified, stored & used.	Compliant
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Observations

Conformance with Approved Procedures		
IN	29 Compliance with variance, specialized process, & HACCP plan.	Compliant

Observations

Prevention of Food Contamination		
OUT	38 Insects, rodents, animals absent.	V

Observations

Clean Air Act Compliance		
IN	99 Clean Air Act Compliance	Compliant

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