

Loudoun County Health Department

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

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Trump National Golf Club-Pool Snack Bar

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

Fast Food | Routine

June 30, 2026

Observations & Corrective Actions

28: 12VACS-421-3380.1 The quaternary ammonium sanitizer solution at the 3-compartment sink in the bar is registering too high (>500 ppm).
Corrective Actions: Chemical sanitizers, including chemical sanitizing solutions generated on site, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. Maintain quaternary ammonium sanitizer between 200-400ppm. The person-in-charge diluted the sanitizer.

Additional Comments

No comments

Food Temperatures

Description	Temperature	State of Food
cooked chicken	39 °F	Cold Holding
mozzarella	39 °F	Cold Holding
cut watermelon (drawer cooler 1)	39 °F	Cold Holding
chicken salad	40 °F	Cold Holding
cut melon	41 °F	Cold Holding
raw burger	40 °F	Cold Holding
cut melon	39 °F	Cold Holding
chicken	182 °F	Cooking
sour cream	39 °F	Cold Holding
cut tomato (prep cooler 1)	40 °F	Cold Holding
raw chicken	40 °F	Cold Holding
cooked onions (drawer cooler 2)	40 °F	Cold Holding

Warewashing Temperatures

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3-compartment sink (bar)	chemical		500		quaternary ammonium	85 °F
3-compartment sink	chemical		200		quaternary ammonium	75 °F
dish machine	heat					160 °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

Observations		

Employee Health		
IN	3 Management awareness, policy present.	Compliant

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

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

Observations		

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

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

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

Observations		
IN	10 Adequate handwashing facilities supplied & accessible.	Compliant

Observations		

Approved Source		
IN	11 Food obtained from approved source.	Compliant

Observations		
N/O	12 Food received at proper temperature.	Compliant

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

Observations		
N/A	14 Required records available: molluscan shellfish identification & parasite destruction	Compliant

Observations		

Protection from Contamination		
IN	15 Food separated & protected.	Compliant

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

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

Observations		

TCS Food Time/Temperature		
IN	18 Proper cooking time & temperatures.	Compliant

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

Observations		
N/O	20 Proper cooling time & temperatures.	Compliant

Observations		
N/A	21 Proper hot holding temperatures.	Compliant

Observations		
IN	22 Proper cold holding temperatures.	Compliant

Observations		
IN	23 Proper date marking & disposition.	Compliant

Observations		
N/A	24 Time as a public health control: procedures & record.	Compliant

Observations		

Consumer Advisory		
N/A	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		
N/A	27 Food additives: approved & properly used.	Compliant

Observations		
OUT	28 Toxic substances properly identified, stored & used.	COS V

Observations		

Conformance with Approved Procedures		
N/A	29 Compliance with variance, specialized process, & HACCP plan.	Compliant

Observations		

Clean Air Act Compliance		
IN	99 Clean Air Act Compliance	Compliant

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