

Loudoun County Health Department

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

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Trump National Golf Club-Grill

20391 Lowes Island Blvd Potomac Falls, VA 20165

Status: Permitted

Fast Food | Routine

June 30, 2026

Observations & Corrective Actions

10: 12VAC5-421-2230.A The outdoor pizza preparation area lacks a handwashing sink in convenient proximity to food employees. Person-in-charge states that food employees walk to the clubhouse to wash their hands. The hand sink that is positioned near the smoker has been turned off due to a continuous drip and is not conveniently located for food employees to use.

Corrective Actions: At least one handwashing sink, or the number of handwashing sinks necessary for their convenient use by employees in areas specified under 12VAC5-421-2280, and not fewer than the number of handwashing sinks required by law shall be provided.

15: 12VAC5-421-470.A.1.a-c 1) Packages of raw steak are stored above sauces in the preparation cooler. 2) Raw burgers are stored above tortillas in the drawer cooler. 3) Raw fish is stored above pre-cooked hotdogs in the drawer cooler.

Corrective Actions: Separate raw animal foods during storage, preparation, holding, and display from ready-to-eat foods. Person-in-charge rearranged raw foods below ready-to-eat foods in all cold holding equipment.

22: 12VAC5-421-820.A.2 1) Several time/temperature control for safety (TCS) foods in the 1-door preparation cooler are stored above 41F. This includes blue cheese (54F), sausage links (51F), and sausage patties (49F). The food was placed in the unit early this morning. 2) Portioned pasta is 49F in the standup cooler located in the cart bay. The pasta was prepared several days ago but was removed from the cooler approximately 1.5-2 hours ago.

Corrective Actions: TCS foods shall be maintained 41F or less. The person-in-charge voluntarily discarded the blue cheese and sausage.

28: 12VAC5-421-3360.1.b 1) HotShot dichlorvos pest strips are hanging above the food preparation table at the outdoor pizza operation. Manufacturer label does not state that use is allowed in a food establishment. 2) A can of HotShot insect killer is stored on the shelf above the mop sink. Manufacture label does not state that use is allowed in a food establishment.

Corrective Actions: Poisonous or toxic materials shall be used according to manufacturer's use directions including in labeling, and for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. Person-in-charge removed the pesticides from the food establishment.

Additional Comments

The outdoor pizza operation lacks adequate handwashing or warewashing capacity. Person-in-charge states that the food employee goes into the clubhouse to wash their hands and all equipment is brought indoors for warewashing. Person-in-charge states that the outdoor pizza operation was installed in 2020. The pizza operation has permanent overhead protection. A brick pizza oven is positioned below the overhead protection, along with two preparation coolers.

Food Temperatures

Description	Temperature	State of Food
pimento cheese	40 °F	Cold Holding
hotdogs	40 °F	Cold Holding
shredded lettuce	40 °F	Cold Holding
Brussel sprouts	41 °F	Cold Holding
diced tomato	40 °F	Cold Holding
sausage patties	49 °F	Cold Holding
cooked chicken (drawer cooler)	40 °F	Cold Holding
shredded lettuce	41 °F	Cold Holding
fish	154 °F	Cooking
chicken	181 °F	Cooking
calamari	39 °F	Cold Holding
artichoke	43 °F	Cold Holding
pasta	40 °F	Cold Holding
blue cheese (1-door grill prep cooler #2)	54 °F	Cold Holding
pizza sauce	43 °F	Cold Holding
rice	41 °F	Cold Holding
pasta (standup cooler in cart bay)	49 °F	Cold Holding
chicken (prep cooler outdoor pizza area)	43 °F	Cold Holding
masala (1-door grill prep cooler #3)	41 °F	Cold Holding
cut tomato (2-door prep cooler)	40 °F	Cold Holding
raw chicken	40 °F	Cold Holding
blue cheese (Hoshizaki cooler)	41 °F	Cold Holding
rice	40 °F	Cold Holding
peppercorn sauce	41 °F	Cold Holding
spinach	41 °F	Cold Holding
cut tomato	41 °F	Cold Holding
boiled eggs (3-door prep cooler)	40 °F	Cold Holding
sausage	43 °F	Cold Holding
cut melon	40 °F	Cold Holding
sausage links	51 °F	Cold Holding
romaine lettuce (1-door prep cooler)	41 °F	Cold Holding
shredded lettuce	40 °F	Cold Holding
chicken wings	41 °F	Cold Holding
pepper jack cheese	40 °F	Cold Holding
sausage (2-door reach-in cooler outdoor pizza area)	43 °F	Cold Holding
mozzarella cheese	43 °F	Cold Holding
cooked onion (1-door grill prep cooler #1)	40 °F	Cold Holding
onion soup	162 °F	Hot Holding
feta cheese	40 °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	78 °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		

OUT	10 Adequate handwashing facilities supplied & accessible.	V

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		

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

Observations		

Protection from Contamination		
OUT	15 Food separated & protected.	COS V

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/O	19 Proper reheating procedures for hot holding.	Compliant

Observations		

N/O	20 Proper cooling time & temperatures.	Compliant

Observations		

IN	21 Proper hot holding temperatures.	Compliant

Observations		

OUT	22 Proper cold holding temperatures.	COS V

Observations		

IN	23 Proper date marking & disposition.	Compliant

Observations		

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

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		
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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