

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			6	6-1-16	CHAMPACOS CATERING SERVICES
Follow-up	✓	✓		TIME IN: 8:49am	PERMIT HOLDER: CHAMPACO, CARMEN Q.
Complaint			RATING	TIME OUT: 1:00pm	
Investigation			A	4:45p	LOCATION (Address): 257 JESUS QUINENE RA
Other:				SANITARY PERMIT NO.: 150062911	MERIZO
ESTABLISHMENT TYPE: CATERING			AREA: 10	TELEPHONE: 828 8370	No. of Risk Factor/Intervention Violations: 0
					RISK CATEGORY: 3
					No. of Repeat Risk Factor/Intervention Violations: 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
Supervision			
1 (IN) OUT			6
Employee Health			
2 (IN) OUT			6
3 (IN) OUT			6
Good Hygienic Practices			
4 (IN) OUT N/A N/O			6
5 (IN) OUT N/A N/O			6
Preventing Contamination by Hands			
6 (IN) OUT N/A N/O			6
7 (IN) OUT N/A N/O			6
8 (IN) OUT			6
Approved Source			
9 (IN) OUT			6
10 (IN) OUT N/A (N/O)			6
11 (IN) OUT			6
12 (IN) OUT (N/A) N/O			6
Protection from Contamination			
13 (IN) OUT N/A			6
14 (IN) OUT N/A			6
15 (IN) OUT			6

Compliance Status	COS	R	PTS
Potentially Hazardous Food (TCS Food)			
16 (IN) OUT N/A N/O			6
17 (IN) OUT N/A (N/O)			6
18 (IN) OUT N/A (N/O)			6
19 (IN) OUT N/A N/O			6
20 (IN) OUT N/A			6
21 (IN) OUT N/A (N/O)			6
Consumer Advisory			
22 (IN) OUT (N/A)			6
Highly Susceptible Populations			
23 (IN) OUT (N/A)			6
Chemical			
24 (IN) OUT (N/A)			6
25 (IN) OUT			6
Conformance with Approved Procedures			
26 (IN) OUT (N/A)			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
Safe Food and Water			
27			1
28			2
29			1
Food Temperature Control			
30			1
31			1
32			1
33			1
Food Identification			
34 (✓)			(3)
Prevention of Food Contamination			
35 (✓)			(2)
36			1
37			1
38			1
39			1

Compliance Status	COS	R	PTS
Proper Use of Utensils			
40			1
41			1
42			1
43			1
Utensils, Equipment and Vending			
44			1
45			1
46			1
Physical Facilities			
47			2
48			2
49 (✓)			(2)
50			2
51			2
52 (✓)			(1)
53			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign): Carmen Q. Chamaco	Date: 6-1-16
DEH Inspector (Print and Sign): KATHARINE DUEÑAS ESPINOZA	Follow-up (Circle one): YES NO
DUANO DOMINGUEZ, EPITE	Follow-up Date: 6/21/16

