Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE
Regular	✓	✓
Follow-up		
Complaint		
Investigation		
Other:		

GRADE: A

RATING: 6

INSPECTION DATE: 11/6/15

TIME IN: 12:00 pm

TIME OUT: 3:50 PM

SANITARY PERMIT NO.: 150002350

ESTABLISHMENT NAME: GMHA DIETETIC SERVICES

PERMIT HOLDER: GUAM MEMORIAL HOSPITAL AUTHORITY

LOCATION (Address): #850 GOVERNOR CARLOS CAMACHO RD. TAMUNING

ESTABLISHMENT TYPE: CAFETERIA

AREA: 4

TELEPHONE: 647-2253

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

RISK CATEGORY: 4

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	Person in charge present, demonstrates knowledge, and performance duties			6
Employee Health					
2	IN OUT	Management awareness; policy present			6
3	IN OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	IN OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN OUT N/A N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	IN OUT N/A N/O	Hands clean and properly washed			6
7	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	IN OUT	Food obtained from approved source			6
10	IN OUT N/A N/O	Food received at proper temperature			6
11	IN OUT	Food in good condition, safe, and unadulterated			6
12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	IN OUT N/A	Food separated and protected			6
14	IN OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	IN OUT N/A N/O	Proper cooking time and temperatures			6
17	IN OUT N/A N/O	Proper reheating procedures for hot holding			6
18	IN OUT N/A N/O	Proper cooling time and temperature			6
19	IN OUT N/A N/O	Proper hot holding temperatures			6
20	IN OUT N/A	Proper cold holding temperatures	✓		6
21	IN OUT N/A N/O	Proper date marking and disposition			6
Consumer Advisory					
22	IN OUT N/A	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	IN OUT N/A	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	IN OUT N/A	Food additives: approved and properly used			6
25	IN OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan			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		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30	✓	Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food peparation, storage & display			1
37		Personal cleanliness			1
38	✓	Wiping cloths: properly used and stored	✓		1
39		Washing fruits and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42	✓	Single-use/single-service articles: properly stored, used	✓		1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50	✓	Toilet facilities: properly constructed, supplied, & cleaned			2
51	✓	Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53	✓	Adequate ventilation and lighting; designated areas use			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): Jorge Tuhaienna

Date: 11-6-15

DEH Inspector (Print and Sign): K. DEL MUNDO for KATHERINE DUENAS

Follow-up (Circle one): YES NO

Follow-up Date: N/A

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INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
11/6/15	15000 2350	GUAM MEMORIAL HOSPITAL AUTHORITY

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
CUT HONEYDEW (COLD HOLDING)	57.9°F → DISCARDED		
CUT HAM (COLD HOLDING)	37.4°F		
CHICKEN (COLD HOLDING)	36.8°F	RAW SHELLED EGGS (COLD HOLDING)	48.9°F → DISCARDED
FRIED RICE (HOT HOLDING)	141.0°F	TUNA SANDWICH (COLD HOLDING)	46.4°F (MOVED TO REAR)
MASH POTATO (HOT HOLDING)	150.2°F	EGG SANDWICH (COLD HOLDING)	38.3°F
WHITE RICE (HOT HOLDING)	151.7°F	TUNA SANDWICH (COLD HOLDING)	38.3°F
CHICKEN (HOT HOLDING)	136.5°F	HOT DOGS (HOT HOLDING)	144.5°F
BEEF (HOT HOLDING)	128.3°F	COOKED BEEF FOR REHEATING	35.7°F
SPINACH (HOT HOLDING)	155°F		
CUT HAM (COLD HOLDING)	47.3°F → DISCARDED		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.	
	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY. PREVIOUS	
	INSPECTION WAS CONDUCTED ON 7/6/15 (8/A) ALL PREVIOUS	
	VIOLATION NOS. 26 AND 47 WERE CORRECTED.	
	THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:	
#20	THE FOLLOWING ITEMS WERE NOT HELD AT PROPER COLD HOLDING TEMPERATURES: (COS)	
	① CUT HONEYDEW	
	② CUT HAM	
	③ RAW SHELLED EGGS	
	④ CUT CABBAGE	
	ALL ABOVE ITEMS WERE DISCARDED BY PERSON-IN-CHARGE	
	THE TUNA SANDWICH WAS MOVED TO THE REAR OF CHILL UNIT.	
	(SEE TEMPERATURE LOG ABOVE) ALL POTENTIALLY HAZARDOUS FOOD	
	SHALL BE KEPT AT PROPER COLD HOLDING TEMPERATURES OF 41°F OR BELOW.	
#30	CHILL UNIT LOCATED BETWEEN THE HOT HOLDING AND COLD	
	HOLDING PASS THROUGH UNITS, IS NOT MAINTAINING	
	PROPER TEMPERATURES.	
	THE CHILL UNIT SHALL BE REPAIRED OR REPLACED IN ORDER TO	
	PROPERLY MAINTAIN COLD HOLDING TEMPERATURE.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)	Date:
JESSE TALAVERA	11-6-15
DEH Inspector (Print and Sign)	**Date:**
K. DELMUNDO / KATHERINE DUENAS EPHOI	11/06/15

White: DPHSS/DEH Yellow: Food Establishment

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TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
CUT POTATO (COLD HOLDING)	40.1°F		
CUT TOFU (COLD HOLDING)	41.0°F		
CUT CABBAGE (COLD HOLDING)	49.0°F —	DISCARDED	
COOKED WHITE RICE	162.5°F		
COOKED ARISCALDO	172.4°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
#38	OBSERVED WIPING CLOTHS IN BUCKETS STORED DIRECTLY ON THE FLOOR.	(COS)
	ALL WIPING CLOTHS IN BUCKETS SHALL BE STORED ABOVE THE FLOOR TO PREVENT ANY CONTAMINATION.	
#42	OBSERVED SINGLE SERVICES ARTICLE BOXES STORED DIRECTLY ON THE FLOOR AT THE SERVICE LINE.	(COS)
	ALL SINGLE-USE/SINGLE-SERVICE ARTICLES SHALL BE PROPERLY STORED TO PREVENT ITS CONTAMINATION.	
#50	OBSERVED PEELING PAINT AT MALE AND FEMALE RESTROOM DOORS.	
	THE TOILET FACILITIES SHALL BE PROPERLY CONSTRUCTED AND MAINTAINED IN GOOD REPAIR.	
#51	OBSERVED GARBAGE FACILITY LOCATED AT REAR SIDE OF THE ESTABLISHMENT NOT MAINTAINED.	
	THE GARBAGE/REFUSE SHALL BE KEPT CLEAN AND MAINTAINED TO PREVENT THE ATTRACTION OF PESTS.	

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Person in Charge (Print and Sign): JESSE TALAVERA — Date: 11.6.15

DEH Inspector (Print and Sign): K. DELMUNDO / KATHERINE DUENAS EPHOI — Date: 11/6/15

White: DPHSS/DEH Yellow: Food Establishment

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	Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.	
#53	OBSERVED INADEQUATE VENTILATION IN BOTH MALE AND FEMALE	
	RESTROOMS AND INADEQUATE LIGHTING IN THE WALK-IN	
	FREEZER UNIT. (0.0 FOOT CANDLES).	
	THE VENTILATION SYSTEMS IN BOTH MALE AND FEMALE	
	RESTROOMS SHALL BE REPAIRED OR REPLACED IN ORDER	
	TO PROVIDE ADEQUATE VENTILATION.	
	ADEQUATE LIGHTING SHALL BE PROVIDED IN THE WALK-IN	
	FREEZER UNIT. (MINIMUM OF 10 FOOT CANDLES AT A DISTANCE	
	OF 30 INCHES ABOVE THE FLOOR.	
	BRIEFED JESSE TALAVERA, PERSON-IN-CHARGE, OF ALL	
	VIOLATIONS OBSERVED.	
	REMOVED "A" PLACARD NO. 02140 REPLACED AND POSTED WITH	
	"A" PLACARD 02116.	

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Person in Charge (Print and Sign) JESSE TALAVERA — Date: 11-6-15

DEH Inspector (Print and Sign) K. DELMUNDO for KATHERINE DUENAS EPHOI — Date: 11/06/15

White: DPHSS/DEH Yellow: Food Establishment