

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

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	29	08 / 17 / 2016	BOKKA
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	9:00	1030
Investigation			C	SANITARY PERMIT NO.	LOCATION (Address)
Other:				16002025	SUITE 125, CHAMORRO VILLAGE, HAGATNA
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
STALL STAND			8	8866543	4
					No. of Repeat Risk Factor/Intervention Violations
					0
					RISK CATEGORY
					3

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

  

Compliance Status			COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
<b>Consumer Advisory</b>					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
<b>Chemical</b>					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

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
<b>Safe Food and Water</b>					
27					1
Pasteurized eggs used where required					
28					2
Water and ice from approved source					
29					1
Variance obtained for specialized processing methods					
<b>Food Temperature Control</b>					
30					1
Proper cooling methods used; adequate equipment for temperature control					
31					1
Plant food properly cooked for hot holding					
32	X				1
Approved thawing methods used					
33	X				1
Thermometer provided and accurate					
<b>Food Identification</b>					
34					1
Food properly labeled; original container					
<b>Prevention of Food Contamination</b>					
35					2
Insects, rodents, and animals not present					
36					1
Contamination prevented during food preparation, storage & display					
37					1
Personal cleanliness					
38					1
Wiping cloths: properly used and stored					
39					1
Washing fruits and vegetables					

  

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

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)	Date:	Follow-up (Circle one):
<i>Juan T. Mero</i>	8-17-16	YES NO
DEH Inspector (Print and Sign)	Follow-up Date	
EVAN LUM	8/22/16	

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

ESTABLISHMENT NAME <b>BOKKA</b>		LOCATION (Address) <b>SUITE 125, CHAMORRO VILLAGE, HAGATNA</b>
INSPECTION DATE <b>08 / 17 / 2016</b>	SANITARY PERMIT NO. <b>160002025</b>	PERMIT HOLDER <b>LEON SUBRAERO, FREDERICK A.</b>

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)

**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 TODAY BASED ON COMPLAINT NO. 16-112 REGARDING SOME PEOPLE GETTING AFTER CONSUMING FOOD AT A PARTY CATERED BY SAID ESTABLISHMENT. THE FOLLOWING VIOLATIONS WERE OBSERVED TODAY:	
1	PERSON-IN-CHARGE, NOT PRESENT, WITH NO FOOD SAFETY KNOWLEDGE. PERSON-IN-CHARGE SHALL BE PRESENT TO OVERSEE THE OPERATION.	08/27/16
2	NO EMPLOYEE HEALTH POLICY IN PLACE. EMPLOYEE HEALTH POLICY SHALL BE PRESENT TO ENSURE AWARENESS OF PROPER RESTRICTION AND EXCLUSION.	08/27/16
8	HANDWASHING SINK IS BLOCKED/NOT ACCESSIBLE. ADEQUATE HANDWASHING FACILITY SHALL BE SUPPLIED AND ACCESSIBLE TO PROMOTE REGULAR HANDWASHING.	08/27/16
13	FROZEN CHICKEN STORED ON TOP OF READY-TO-EAT ITEM IN THE REFRIGERATOR. FOOD SHALL BE SEPARATED AND PROTECTED FROM CONTAMINATION TO PREVENT PATHOGEN GROWTH.	08/27/16

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 the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) *Leilani Navarro* Date: **8/17/16**

DEH Inspector (Print and Sign) **EVAN LUM** / *Leilani Navarro* Date: **08/17/2016**





DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

GOVERNMENT OF GUAM  
P. O. BOX 2816  
HAGATNA, GUAM 96932



Date: 8/17/10

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

BOKKA

Name of Establishment

As a result of this inspection, your establishment received a:

LETTER OF WARNING

29/C  
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) Government of Guam working days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

NOTICE OF CLOSURE

\_\_\_\_\_  
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you should provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) Government of Guam working days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7215 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

FOR JAMES B. CALLEJA  
Director

Issued By: Evan M. [Signature]  
Name of Inspector

Received By: [Signature]  
Establishment Representative

# Bokka / August 17, 2016

By: L. Navarro



Exit door in disrepair



Another shot of the broken exit door



Two boxes of raw chicken being thawed on the sink



Raw chicken being thawed inside two boxes

# Bokka / August 17, 2016

By: L. Navarro



Blocked handwashing sink



Raw chicken stacked on top of deli ham



Raw chicken on top of vegetables



Raw chicken on top of vegetables