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: 0

INSPECTION DATE: 11 / 6 / 15

TIME IN: 8:00am TIME OUT: 10:00am

SANITARY PERMIT NO.: 15000322

ESTABLISHMENT NAME: BASIL FOOD SERVICE

PERMIT HOLDER: BASIL FOOD INDUSTRIAL SERVICES CORP.

LOCATION (Address): LOT 1454-1-2-NEW 1239-7-1 WEST O'BRIEN DRIVE, HAGATNA

ESTABLISHMENT TYPE: CATERING

AREA: 8

TELEPHONE: 475-8888

No. of Risk Factor/Intervention Violations: 8

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): Betty Dela Cruz Betty Dela Cruz

Date: 11-06-15

DEH Inspector (Print and Sign): K. DELMUNDO for / KATHERINE DUENAS

Follow-up (Circle one): YES NO

Follow-up Date: N/A

App.: DEH 10.2014

White: DPHSS/DEH Yellow: Food Establishment

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ESTABLISHMENT NAME		LOCATION (Address)
BASIL FOOD SERVICE		LOT 1454-1-2 NEW/239-7-1 WEST. O'BRIEN DRIVE, HAGATNA
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
11 / 6 / 15	15000 3122	BASIL FOOD INDUSTRIAL SERVICES CORP.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
COOKED CHICKEN	200°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 FOLLOW-UP INSPECTION WAS CONDUCTED ON THIS DAY BASED ON A REGULAR INSPECTION THAT WAS CONDUCTED ON OCTOBER 28, 2015 (36/C). PREVIOUS VIOLATIONS WERE CORRECTED. (ITEMS NO. 6, 13, 20, 21, 26, 35, 41, 44, 45, & 52) NO NEW VIOLATIONS WERE FOUND. DURING THE FOLLOW-UP INSPECTION.

REMOVED "C" PLACARD NO. 01030 AND POSTED "A" PLACARD NO. 02115.

NOTE: ESTABLISHMENT PROVIDED BACKFLOW PREVENTION DEVICES THROUGHOUT FACILITY.

BRIEFED BETTY DELA CRUZ, PROGRAM MANAGER

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:
Betty Dela Cruz	11-06-15
DEH Inspector (Print and Sign)	**Date:**
K. DEL MUNDO for / KATHERINE BUENAS	11/06/2015

White: DPHSS/DEH Yellow: Food Establishment