

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

INSPECTION TYPE	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular	✓	✓	9	8/16/16	SOAM BAKERY
Follow-up				TIME IN	PERMIT HOLDER
Complaint	✓		RATING	10:25am	SOAM BAKERY, INC
Investigation			A	SANITARY PERMIT NO.	LOCATION (Address)
Other:				160000804	140 KAYEN CHANDO, DEDERRO
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
BAKERY			1	692-116	12
					No. of Repeat Risk Factor/Intervention Violations
					18

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
Person in charge present, demonstrates knowledge, and performance duties				
Employee Health				
2	IN OUT			6
Management awareness; policy present				
3	IN OUT			6
Proper use of reporting, restriction & exclusion				
Good Hygienic Practices				
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				
Preventing Contamination by Hands				
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				
Approved Source				
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				
Protection from Contamination				
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				
Potentially Hazardous Food (TCS Food)				
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 temperature				
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				
Consumer Advisory				
22	IN OUT N/A			6
Consumer Advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
23	IN OUT N/A			6
Pasteurized Foods used; prohibited foods not offered				
Chemical				
24	IN OUT N/A			6
Food additives: approved and properly used				
25	IN OUT			6
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
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
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 preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
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) MERVIN TAMAYO	Date: 8/16/16	Follow-up (Circle one): YES NO
DEH Inspector (Print and Sign) KATHERINE DUENAS	Follow-up Date: 8/22/16	

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

ESTABLISHMENT NAME GUAM BAKERY		LOCATION (Address) 140 KAYEN CHANCO, DEDEDO	
INSPECTION DATE 8/16/16	SANITARY PERMIT NO. 160000804	PERMIT HOLDER GUAM BAKERY, INC	

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

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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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.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT # 15-101A OF PILES INSIDE THE COOKIE DISPLAY CASE. PREVIOUS INSPECTION WAS CONDUCTED ON 1/23/15 (3/A) AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
# 8	NO HOT RUNNING WATER PROVIDED AT THE FEMALE RESTROOM IN THE KITCHEN AREA AND THE FEMALE RESTROOM ACROSS THE WALK-IN FREEZER UNIT; NO PAPER TOWEL DISPENSER, WITH PAPER ^{TOWEL} AND HAND SOAP IN THE FEMALE RESTROOM ACROSS THE WALK-IN FREEZER UNIT. AND NO SELF-CLOSING DOORS ALL HANDWASHING FACILITIES SHALL BE PROVIDED WITH PAPER TOWEL DISPENSER WITH PAPER TOWEL AND HAND SOAP WITH HOT AND COLD RUNNING WATER TO ENSURE EMPLOYEES PROPERLY WASH THEIR HANDS.	8/26/16
# 48	NO BACKFLOW PREVENTION DEVICE PROVIDED FOR WAREWASHING SINK. A BACKFLOW PREVENTION DEVICE SHALL BE PROVIDED TO PREVENT THE BACKFLOW OF SEWAGE.	9/16/16

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 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) MERVIN TAMAYO	Date: 8/16/16
DEH Inspector (Print and Sign) KATHERINE BUENAS EPHO I / DERIEN MITATELEPHO I	Date: 8/16/16

