Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME
Regular	✓	✓	38	4 / 10 / 2017		ORIENTAL KITCHEN
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	✓		RATING	1042	1215	CHAN, TED EK
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)
Other:				160001885		RTE. 10, MANGILAO

ESTABLISHMENT TYPE	AREA	TELEPHONE			RISK CATEGORY
RESTAURANT	8	7345110	No. of Risk Factor/Intervention Violations	5	3
			No. of Repeat Risk Factor/Intervention Violations	Ø	

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	X	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	X	Insects, rodents, and animals not present			2
36		Contamination prevented during food peparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

	Compliance Status		COS	R	PTS
	Proper Use of Utensils				
40	X	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	X	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	X	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)	Wai-fug Chan	Date: 4/10/17	
DEH Inspector (Print and Sign)	Evan Lim 735-7539	Follow-up (Circle one): (YES) NO	Follow-up Date 4/20/17

Lim 7539

Department of Public Health and Social Services
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ESTABLISHMENT NAME		LOCATION (Address)
ORIENTAL KITCHEN		RTE. 10, MANGILAO
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
4/10/2017	16000 1885	CHAN, TED EK

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RAW PORK / WALK-IN CHILLER	45		
KIMCHEE NOODLE / DISPLAY	80		
MASHED POTATO / DISPLAY	46		
FRIED CHX / DISPLAY	136		
BAKED CHX / "	109		
PORK CHOP / "	129		
PANCIT / "	123		
PORK RIB / DISPLAY	123		

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 IN RESPONSE TO COMPLAINT	
	#16-096 B, REGARDING "EMPLOYEES WITHOUT HAIR NETS, CHEWING GUM	
	AND BETEL NUT." THE PREVIOUS INSPECTION WAS CONDUCTED ON	
	1/25/16 (Ø/A). THE FOLLOWING WAS OBSERVED:	
#2	NO EMPLOYEE HEALTH POLICY PROVIDED. POLICY SHALL BE PROVIDED TO	4/20/17
6	ENSURE EMPLOYEES DO NOT WORK WHILE BEING ILL.	
#8	NO PAPER TOWEL PROVIDED FOR HANDWASH SINK IN COOKING AREA. PAPER	4/20/17
6	TOWEL SHALL BE PROVIDED TO ALLOW PROPER HANDWASH PRACTICES.	
#13	RAW CHICKEN STORED NEAR RAW PRODUCE DURING PREPARATION. FOOD	4/20/17
6	SHALL BE SEPARATED DURING PREPARATION TO PREVENT CROSS-CON-	
	TAMINATION.	
#19	PHF/TCS STORED BELOW 140°F FOR HOT HOLDING. PHF/TCS SHALL BE	4/20/17
6	HOT HELD AT OR ABOVE 140°F TO PREVENT PATHOGEN GROWTH.	
#20	PHF/TCS STORED ABOVE 41°F FOR COLD HOLDING. PHF/TCS SHALL BE	4/20/17
6	HELD AT OR BELOW 41°F TO PREVENT PATHOGEN GROWTH.	
#32	CHICKEN THAWED AT ROOM TEMPERATURE. PHF/TCS SHALL BE PROPERLY	5/10/17
1	THAWED TO PREVENT PATHOGEN GROWTH.	
#35	HOLES/GAPS IN SCREENS AND WALLS IN MULTIPLE AREAS. ESTABLISHMENT	5/10/17
2	SHALL BE PROTECTED FROM PESTS.	
#38	WIPING CLOTHS IMPROPERLY STORED. CLOTHS SHALL BE STORED IN SANITIZING	5/10/17
1	SOLUTION WHEN NOT IN USE.	

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) Wai Fong Chan Date: 4/10/17

DEH Inspector (Print and Sign) EVAN LUM [signature] I35-I539 Date: 4/10/17

White: DPHSS/DEH Yellow: Food Establishment

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INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
4 / 10 / 2017	160001885	CHAN, TED EK

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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.	
#40 (1)	IN USE UTENSILS IMPROPERLY STORED. UTENSILS SHALL BE PROPERLY STORED TO PREVENT PATHOGEN GROWTH.	5/10/17
#44 (1)	CUTTING BOARD CONSTRUCTED OF AN ABSORBENT MATERIAL. FOOD-CONTACT SURFACES SHALL BE NON-ABSORBENT.	5/10/17
#50 (2)	NO TOILET PAPER DISPENSER FOR MALE RESTROOM IN DISREPAIR. TOILET FACILITIES SHALL BE PROPERLY CONSTRUCTED AND MAINTAINED.	5/10/17
	"C" PLACARD # 00251 AND LETTER OF WARNING ISSUED.	
	BRIEFED PIC VICKY CHAN ON ABOVE.	

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Person in Charge (Print and Sign) ✓ Wai-Ping Chan Date: 4/10/17

DEH Inspector (Print and Sign) E. LUM 735-7539 Date: 4/10/17

White: DPHSS/DEH Yellow: Food Establishment

735-7539