Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular	✓	✓	B	9 / 14 / 2017	Denny's Micronesia Mall
Follow-up				TIME IN: 8:45AM / TIME OUT: 10:45AM	PERMIT HOLDER: Denny's of Guam, Inc.
Complaint			RATING		
Investigation			A	SANITARY PERMIT NO.: 170000883	LOCATION (Address): Lot 5047-1-2; Route 16 Micronesian Mall Dededo, Guam
Other:					

ESTABLISHMENT TYPE	AREA	TELEPHONE			RISK CATEGORY
Restaurant	1	637-1802	No. of Risk Factor/Intervention Violations	1	3
			No. of Repeat Risk Factor/Intervention Violations	0	

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 performs 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 temperatures			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	X	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	X	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
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			2

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 DIAZ

Date: 9-13-17

DEH Inspector (Print and Sign): Derien Mitchell EPHO-II Jerome Garcia EPHO-I

Follow-up (Circle one): (YES) NO

Follow-up Date: 9/27/17

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ESTABLISHMENT NAME		LOCATION (Address)
Denny's Micronesia Mall		Lot 5047-1-2; Route 16 Micronesian Mall Dededo, Guam
INSPECTION DATE: 9, 14, 2017	SANITARY PERMIT NO.: 170000883	PERMIT HOLDER: Denny's of Guam, Inc.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
eggs / cooked	171.5°F	pre-cooked chicken / standup chiller	41.0°F
oxtail beef / cooked	154.6°F	clam chowder / warmer	178.5°F
Bacon / hot holding	173.5°F	Raw shell eggs / standup chiller	40.0°F
Sausage / Hot holding	175.0°F		
Rice / warmer	147.5°F		
marinated beef steak / prep chiller	29.5°F		
Raw beef patty / prep chiller	37.5°F		
RAW chicken / prep chiller	36.5°F		
RAW Beefsteak / prep chiller	40.0°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 ON THIS DAY	
	AND THE FOLLOWING VIOLATIONS WERE OBSERVED. PREVIOUS	
	INSPECTION WAS CONDUCTED ON 3/22/2017 O/A	
#14	DISCOLORATION AND OPEN SEAMS THROUGHOUT FOOD CONTACT	9/24/2017
	SURFACES ON (COOKING LINE).	
	ALL FOOD CONTACT SURFACES SHALL BE FREE OF DISCOLORATION	
	AND OPEN SEAMS TO PREVENT CONTAMINATION OF FOOD.	
#38	WIPING CLOTHS NOT STORED IN SANITIZER IN BETWEEN EACH USE	10/14/2017
	ALL WIPING CLOTHS SHALL BE STORED IN SANITIZER IN BETWEEN	
	EACH USE TO PROPERLY CLEAN THE ~~ESTABLIS~~ ESTABLISHMENT SURFACES	
#46	ACCUMULATION OF GREASE THROUGHOUT COOKING EQUIPMENT.	
	ALL COOKING EQUIAMENT SHALL BE FREE OF GREASE BUILD-UP	10/14/2017
	AND CLEANED AS OFTEN AS NEEDED TO PREVENT THE ATTRACTION	
	OF PESTS / CONTAMINATION OF FOOD.	
	PHOTOS WERE TAKEN	
	BRIEFED PIC	
	REMOVED "A" PLACARD NO: ISSUED "A" PLACARD NO: 03009	

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): JORGE DIAZ — Date: 9-13-17

DEH Inspector (Print and Sign): Derien Mitchell EPHO-II, Jerome Garcia EPHO-I — Date: 9/14/2017