Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME
Regular		✓	~~18~~ 21/18	08 / 31 / 2017		K1 MARKET
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	✓		RATING	9:00 AM	10:50 AM	HAN, MIN JUNG/JAMES
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)
Other:				170002098		#118 CANADA TOTO LOOP, BARRIGADA

ESTABLISHMENT TYPE	AREA	TELEPHONE			RISK CATEGORY
RETAIL	2	734-0100	No. of Risk Factor/Intervention Violations	2	2
			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 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	X		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	X		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 X	Thermometer provided and accurate			1
Food Identification				
34 X	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 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	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 X	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) CATHY LEE

Date: 8/31/2017

DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO II

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

Follow-up Date 09/11/17

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TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
ARROZCALDO / FRONT COUNTER	97.5		
TUNA MUSUBI / FRONT COUNTER	80.5		
EGG SANDWICH / FRONT COUNTER	76.5		
PICKLED EGG / FRONT COUNTER	81.5		
RAW SHELLED EGG / DISPLAY CHILLER	41.0		

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 IN RESPONSE TO COMPLAINT NOS. 17-038B AND 17-063B REGARDING THE STORE SELLING OUTDATED FOOD ITEMS AND FOOD BEING STORED ON THE FRONT COUNTER. THE COMPLAINT WAS OBSERVED DURING THIS INSPECTION, AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
2	NO EMPLOYEE HEALTH POLICY IS PRESENT. EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE TRAINING ON PROPER EXCLUSION AND RESTRICTION OF SICK EMPLOYEES.	09/11/17
8	NO SOAP AND PAPER TOWEL PROVIDED FOR THE HANDWASHING SINK IN THE RESTROOM. COS: SOAP AND PAPER TOWEL WERE PLACED. SOAP AND PAPER TOWEL SHALL BE AVAILABLE TO PROMOTE PROPER HANDWASHING.	COS
13	CHICKEN BEING STORED WITH FISH AND VEGETABLES IN TWO DEEP FREEZERS; PERSONAL FOOD/DRINKS BEING KEPT IN THE DISPLAY CHILLER TOGETHER WITH FOOD BEING SOLD TO CUSTOMERS. FOOD SHALL BE SEPARATED TO PREVENT CROSS-CONTAMINATION.	09/11/17
19	POTENTIALLY HAZARDOUS FOOD (PHF)/TIME AND TEMPERATURE CONTROL FOR	COS

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) CATHY LEE — Date: 8/31/2017

DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO I — Date: 08/31/17

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	SAFETY (TCS) FOOD ON THE COUNTER NOT MEETING INTERNAL TEMPERATURE REQUIREMENT FOR HOT HOLDING.	
	COS: ALL PHF/TCS FOOD ON THE COUNTER WERE DISCARDED, INCLUDING: 2 ~~PCS~~ CUPS ARROZCALDO; 1 PC TUNA SUSHI; 3 PCS SPAM SUSHI; 1 PC SAUSAGE MUSUBI; 1 PC TUNA MUSUBI; 1 PC SPAM MUSUBI; 1 PC EGG SANDWICH; 2 PCS HAM & CHEESE SANDWICH; 2 PCS TUNA SANDWICH; 1 PC TOAST SANDWICH; 4 PCS HOTDOG BUN; AND, 4 PCS TAPIOCA STICKS.	
	PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 140°F OR ABOVE FOR HOT HOLDING TO LIMIT THE GROWTH OF PATHOGENS THAT MAY CAUSE FOODBORNE ILLNESS.	
33	FOOD THERMOMETER NOT PROVIDED.	10/02/17
	FOOD THERMOMETER SHALL BE PROVIDED TO FACILITATE MONITORING OF INTERNAL TEMPERATURE OF FOOD.	
34	CEREAL, CANDIES, AND PICKLED FOOD ON THE COUNTER WERE NOT IN ORIGINAL CONTAINER, AND WERE NOT PROPERLY LABELED.	10/02/17
	ALL FOOD NOT IN ITS ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO ENSURE CORRECT IDENTIFICATION.	
40	TONGS USED FOR PICKLED FOOD BEING STORED IN A CUP OF LUKEWARM WATER.	10/02/17
	IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.	
50	TOILET BOWL AND SURROUNDING FLOOR HAVE DARK STAINS.	10/02/17
	TOILET FACILITIES SHALL BE KEPT CLEAN TO PREVENT SPREAD OF GERMS.	
52	PRESENCE OF CLUTTER AND UNNECESSARY ARTICLES IN THE AREA RIGHT OUT	10/02/17

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SIDE OF THE RESTROOM; OUTER OPENING FOUND ON WALL AROUND THE PIPE IN THE RESTROOM; UNUSED EQUIPMENT SUCH AS DISPLAY COOLER AND BROKEN CABINETS FOUND NEXT TO THE RESTROOM.

PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT HARBORAGE OF PESTS.

PICTURES OF THE VIOLATIONS WERE TAKEN.

REMOVED "A" PLACARD (NO. UNREADABLE).

POSTED "B" PLACARD NO. 00808.

ISSUED RE-INSPECTION REQUEST FORM AND SAMPLE OF EMPLOYEE HEALTH POLICY.

INFORMED PIC THAT OUTDATED ITEMS FOR SALE SHALL BE PROPERLY LABELED TO INFORM CUSTOMERS OF THE CONDITION OF FOOD.

DISCUSSED THIS REPORT WITH PIC, CATHY LEE.

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