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: D

RATING: 58

INSPECTION DATE: 06 / 15 / 2017

TIME IN: 2:30 PM

TIME OUT: 5:05 PM

SANITARY PERMIT NO.: 16002434

ESTABLISHMENT NAME: NAYON EXPRESS RESTAURANT

PERMIT HOLDER: GALALO, GALVIN

LOCATION (Address): 2068 RTE 16, ARMY DRIVE, HARMON

ESTABLISHMENT TYPE: RESTAURANT

AREA: 2

TELEPHONE: 487-5490

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 3

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 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	X	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	X	Contamination prevented during food preparation, 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	X	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	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	X	Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53	X	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): BERNADETTE COWHPES [signature] Date: 06/15/17

DEH Inspector (Print and Sign): LEILANI NAVARRO, EPHO I [signature] Follow-up (Circle one): YES (NO) Follow-up Date: N/A

Department of Public Health and Social Services
Division of Environmental Health

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NAYON EXPRESS RESTAURANT		2068 RTE 16, ARMY DRIVE, HARMON
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
06 / 15 / 2017	160002434	CALALO, GALVIN

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RAW SHELLED EGG / CHILLER	45.5		
RAW MARINATED CHICKEN / CHILLER	45.0, 45.5, 44.0		
RAW MARINATED RIBS / CHILLER	46.0		
CUT VEGETABLES / CHILLER	46.5		

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 TODAY FOR PREVIOUS INSPECTION DATED 06/13/2017 WHICH RESULTED IN A RATING / GRADE OF 53/D. VIOLATIONS OF ITEMS # 8, 51, AND 52 WERE CORRECTED BUT PREVIOUS VIOLATIONS OF ITEMS # 1, 2, 6, 20, 21, 33, 36, 38, 41, 44, 46, 51 AND 52 WERE NOT. PREVIOUS VIOLATIONS OF ITEMS # 19, 32, AND 40 WERE NOT OBSERVED DURING THIS INSPECTION, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:

08 NO HOT WATER PROVIDED FOR HANDWASHING SINK; VERY LOW WATER PRESSURE ALSO OBSERVED ON THE HANDWASHING SINK.
ADEQUATE WATER PRESSURE AND HOT WATER SHALL BE PROVIDED FOR HANDWASHING SINK TO PROMOTE PROPER HANDWASHING.

13 PORK, BEEF, AND OTHER ANIMAL MEAT STORED NEXT TO VEGETABLES IN DEEP FREEZER.
FOOD SHALL BE PROPERLY SEPARATED DURING STORAGE TO PREVENT CROSS-CONTAMINATION.

20 POTENTIALLY ~~HARDOUS~~ HAZARDOUS FOOD / TIME AND TEMPERATURE CONTROL FOR SAFETY (PHF/TCS) FOOD SUCH AS MARINATED RAW CHICKEN, RIBS, PORK, AND CUT VEGETABLES NOT MEETING PROPER INTERNAL TEMPERATURE FOR COLD-HOLDING.
PHF/TCS FOOD SHALL BE KEPT AT PROPER INTERNAL TEMPERATURE OF

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): BERNADETTE COLUMBIES — Date: 06 15 17

DEH Inspector (Print and Sign): LEILANI NAVARRO, EHO I — Date: 06/15/17

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME		LOCATION (Address)
NAYON EXPRESS RESTAURANT		~~NAYON~~ 2068 RTE 16, ARMY DRIVE
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
06 / 15 / 2017	16000 2434	GALALO, GALVIN

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41°F OR BELOW TO LIMIT PATHOGEN GROWTH.

26 NO HACCP LOGS PROVIDED SINCE FEBRUARY 2016 UP TO PRESENT. PIC SAID THEY HAVE BEEN SERVING FOOD TO ELEMENTARY SCHOOL STUDENTS UNTIL LAST MONTH WHEN SUMMER BREAK STARTED. PER EVAN LUM, HE WAS TOLD DURING THE PREVIOUS INSPECTION THAT THEY DO NOT HAVE A HACCP PLAN.

HACCP LOGS SHALL BE REGULARLY FILLED UP ON APPROPRIATE LOG SHEETS TO ENSURE THAT FOOD SAFETY PRACTICES AND THE HACCP PLAN IS BEING FOLLOWED.

44 FOOD CONTACT SURFACES SUCH AS KNIVES, PEELER, CAN OPENER, PANS/WOK, DEEP FRYER GRILL, ETC. HAVE RUST OR ACCUMMULATION OF GREASE/OIL.

FOOD CONTACT SURFACES SHALL BE PROPERLY CONSTRUCTED TO PREVENT CROSS-CONTAMINATION.

46 RUST AND DARK STAINS FOUND IN STANDING CHILLERS.

NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.

51 PALLETS, GARBAGE BAGS, AND OTHER TRASH FOUND DIRECTLY ON THE GROUND NEXT TO THE DUMPSTER.

GARBAGE AND REFUSE SHALL BE PROPERLY STORED AND DISPOSED TO PREVENT HARBORAGE OF PESTS.

53 MECHANICAL VENTILATION IN THE EMPLOYEE RESTROOM IS IN DISREPAIR; LIGHT IN STANDING CHILLER ACROSS THE STOVE IS IN DISREPAIR.

ADEQUATE LIGHTING AND VENTILATION SHALL BE PROVIDED TO ENSURE THAT FOUL ODOR IS VENTED OUT AND TO PROVIDE ILLUMINATION FOR STORAGE SPACE.

PICTURES OF VIOLATIONS WERE TAKEN.

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Person in Charge (Print and Sign): BERNADETTE COLLIBRES — Date: 06/15/17

DEH Inspector (Print and Sign): LEILANI NAVARRO, EHO I — Date: 06/15/17

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06 / 15 / 2017	16000243A	CALALO, GALVIN

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.	
	NOTICE OF CLOSURE AND "D" PLACARD REMAIN POSTED.	
	SANITARY PERMIT STILL SUSPENDED.	
	A RE-INSTATEMENT FEE OF $100 WILL BE ASSESSED AND BE PAYABLE TO DPHSS UPON COMPLETION OF A FOLLOW-UP INSPECTION.	
	DISCUSSED THIS REPORT WITH PIC, BERNADETTE COLUMBRES	

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) BERNADETTE COLUMBRES	Date: 06/15/17
DEH Inspector (Print and Sign) LEILANI NAVARRO, EHTO I	Date: 06/15/17

White: DPHSS/DEH Yellow: Food Establishment