Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME
Regular		✔	19	10 / 15 / 2018		Port of Mocha Coffee House - Hagatna1
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	✔	✔	RATING	10:30 AM	4:30PM	Dewan Enterprises, Inc.
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)
Other:				180002795		Lot 18 Blk 29 Unit 228-A DNA Annex #228 Archbishop FC Flores St., Hagatna

ESTABLISHMENT TYPE	AREA	TELEPHONE			RISK CATEGORY
Coffee Shop	8	477-2633	No. of Risk Factor/Intervention Violations	2	2
			No. of Repeat Risk Factor/Intervention Violations	1	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" 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		X	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		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		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	X	Sewage and wastewater properly disposed			2
50		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			NA

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) JAY DEWAN 10/15/18 Date: 10/15/2018

DEH Inspector (Print and Sign) J. CRUZ Derie Gitting EPHS-II Follow-up (Mark one): YES NO Follow-up Date 10/25/18

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Port of Mocha Coffee House - Hagatna1		Lot 18 Blk 29 Unit 228-A DNA Annex #228 Archbishop FC Flores St., Hagatna
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
10 / 15 / 2018	180002795	Dewan Enterprises, Inc.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
PHF items were frozen			

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 based on complaint #19-002A regarding "cockroach in	
	grease trap". Partial evidence to support the complaint was observed at time of inspection.	
	Previous inspection conducted on 04/17/2018 (10/A).	
	The following was observed:	
#1	Person in charge did not demonstrate knowledge of the Guam Food Code and did not perform	11/25/18
	the necessary duties to ensure compliance with the Guam Food Code; no Manager with a	
	Manager's Certification.	
	Person in charge shall perform their duties to ensure food safety practices are being followed and	
	In compliance with the Guam Food Code.	
#14	Discolored cutting boards with deep cut marks.	11/25/18
	All food contact surfaces shall be free of discoloration and cut marks. This is to prevent food	
	contamination and allow thorough cleaning.	
	Repeat violation.	

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)	JAY DEWAN 10/15/18	Date: 10/15/2018
DEH Inspector (Print and Sign)	Declan Mitchell EPHO-II J. CRUZ EPHO I	Date: 10/15/2018

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Port of Mocha Coffee House - Hagatna1		Lot 18 Blk 29 Unit 228-A DNA Annex #228 Archbishop FC Flores St., Hagatna
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
10 / 15 / 2018	180002795	Dewan Enterprises, Inc.

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.	
#35	Observed one live cockroach and two dead cockroaches varying in size located in the storage	11/25/18
	room next to the to the three compartment sink. Observed general openings in the kitchen	
	from ceiling tiles in disrepair/ not properly placed leaving gaps. Also observed gaps in the wall	
	located in the storage room next to the three compartment sink. Observed outer opening from the	
	ventilation system located near the outside entrance leading into the kitchen area.	
	Pests shall be controlled and prevented from entering the establishment. All outer openings	
	Shall be sealed to prevent entry of pests to prevent contamination of food/ utensils and	
	equipment.	
#38	Wiping cloths not stored in sanitizer in between each use.	11/25/18
	All wiping cloths shall be stored in sanitizer in between each use to prevent the spread	
	of bacteria.	
#46	Accumulation of grease on the stove.	11/25/18
	All non food contact surfaces shall be cleaned as often as needed to prevent the attraction of	
	pests.	
#49	Back water valve has a hole drilled in the top cover and a tube is placed inside.	11/25/18
	An air gap/ or back water valve shall be placed in between food equipment and the sewage	
	system. (any food equipment that drains)	
#52	Accumulation of dark stains throughout the floors in kitchen area. Food particles in the	11/25/18
	open floor drain near the stove area. Base boards along the wall through out the establishing	
	are in disrepair/ showing signs of leakage. Ceiling tiles in disrepair.	
	All physical facilities shall be maintained in good repair to allow for proper cleaning.	

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)	SANJAY DEWAN 10/15/18	Date: 10/15/2018
DEH Inspector (Print and Sign)	J. CRUZ Darion Kitabu FHO-II	Date: 10/15/2018

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Port of Mocha Coffee House - Hagatna1		Lot 18 Blk 29 Unit 228-A DNA Annex #228 Archbishop FC Flores St., Hagatna
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
10 / 15 / 2018	180002795	Dewan Enterprises, Inc.

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.	
	*Note: Person in charge was unable to access the grease trap at time of inspection. Person in	
	charge with Manager's Certification arrived 30 minutes after the inspectors arrival.	
	Establishment has been downgraded based on repeat violations (item #14)	
	Photos were taken	
	Removed "A" placard number 02719.	
	Issued "C" placard number 01127	
	Issued letter of warning/ re inspection request form.	
	Note: An establishment without a manager with a valid certificate of Management Certification	
	may result in the suspension of its permit.	
	This is a written notice. ~~result in the suspension~~	

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)	Jay Dewan 10/15/18	Date: 10/15/2018
DEH Inspector (Print and Sign) J. CRUZ	Denise Mitchell Espino	Date: 10/15/2018