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: 9

RATING: A

INSPECTION DATE: 09 / 13 / 2017

TIME IN: 9:20 AM

TIME OUT: 11:30 AM

SANITARY PERMIT NO.: 170001294

ESTABLISHMENT NAME: ST. DOMINIC'S SENIOR CARE HOME (CAFETERIA)

PERMIT HOLDER: ST. DOMINIC'S SENIOR CARE HOME

LOCATION (Address): #350 NORTH SABANA DRIVE, BARRIGADA HEIGHTS

ESTABLISHMENT TYPE: CAFETERIA

AREA: 2

TELEPHONE: 632-9370

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 0

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	X		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 preparation, 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		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	X	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		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	X	Adequate ventilation and lighting; designated areas use			1
Documents and Records					
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): Janet Valeriano

Date: 09/13/17

DEH Inspector (Print and Sign): LEILANI NAVARRO, EPHO I

Follow-up (Circle one): YES NO

Follow-up Date: 09/23/17

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09 / 13 / 2017	170001294	ST. DOMINIC'S SENIOR CARE HOME

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
ALAGAO / SERVICE LINE	163.0		
PUREED ALAGAO / SERVICE LINE	139.0		
RAW BEEF PATTY / STOVE TOP *	72.0		
COOKED BEEF PATTY / COOKING	160.8		
CHICKEN SANDWICH / WALK-IN CHILLER	42.5		
RAW SHELLED EGGS / WALK-IN CHILLER *	49.5, 40.0		
RAW CUT-UP PORK / WALK-IN CHILLER	38.0		

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, QUARTERLY INSPECTION WAS CONDUCTED TODAY. THE PREVIOUS INSPECTION DATED 06/06/17 RESULTED IN A GRADE/RATING OF 2/A. PREVIOUS VIOLATIONS OF ITEM # 44 WERE CORRECTED; HOWEVER, VIOLATION OF ITEM #45 IS STILL UNCORRECTED, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:	
20	POTENTIALLY HAZARDOUS FOOD (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD SUCH AS RAW BEEF PATTY AND RAW SHELLED EGGS DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD-HOLDING. A BOWL OF BEEF PATTY AND EIGHT PIECES OF EGGS WERE DISCARDED. PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD-HOLDING TO LIMIT PATHOGEN GROWTH OR TOXIN FORMATION.	09/23/17
21	A CUP OF OATMEAL IN THE DISPLAY CHILLER AND A CUP OF CHOPPED SCALLIONS IN THE WALK-IN CHILLER DID NOT HAVE DATE MARKING. CORRECTIVE ACTION: SAID FOOD WERE ~~PROPERLY DATE-MARKED~~ DISCARDED. FOOD SHALL BE PROPERLY DATE-MARKED TO ENSURE TIMELY DISPOSITION.	CDI
45	DISH MACHINE DID NOT MEET OPTIMUM RINSE TEMPERATURE OF AT LEAST 180°F; WAS READING 148.0°F. PIC SAID IT WAS SERVICED SOMETIME AFTER THE PREVIOUS INSPECTION BUT SHE COULD NOT PROVIDE SERVICE RECEIPT. DEH RECOMMENDED TO USE THE THREE-COMPARTMENT SINK INSTEAD UNTIL DISH MACHINE IS PROPERLY REPAIRED, AND	10/13/17

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): Janet Valencia [signature] — Date: 09/13/17

DEH Inspector (Print and Sign): LEILANI NAVARRO, EPHO I [signature] — Date: 09/13/17

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09 / 13 / 2017	F0001294	ST. DOMINIC'S SENIOR CARE HOME

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	THE SERVICE IS PROPERLY DOCUMENTED.	
	WAREWASHING FACILITIES SHALL BE PROPERLY MAINTAINED TO ENSURE PROPER CLEANING AND SANITIZATION OF EQUIPMENT AND UTENSILS.	
52	WATER LEAKING FROM CEILING AND WALL IN THE DRY STORAGE ROOM; VENT GRILL IN THE RESTROOM IS FILLED WITH DUST.	10/13/17
	PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT CONTAMINATION OF FOOD AND TO ENSURE EFFICIENCY OF VENTILATION SYSTEM.	
53	INSUFFICIENT LIGHTING PROVIDED FOR WALK-IN CHILLER (1.8 FT. CANDLE), AND FREEZER (2.1 FT. CANDLE).	10/13/17
	ADEQUATE LIGHTING SHALL BE PROVIDED FOR FOOD STORAGE AREAS (AT LEAST 10 FT. CANDLE) TO FACILITATE PROPER CLEANING.	
	PICTURES OF VIOLATIONS WERE TAKEN.	
	REMOVED "A" PLACARD NO. 02119.	
	POSTED "A" PLACARD NO. 02508.	
	DISCUSSED THIS REPORT WITH PIC, JANET VALENCIA.	

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Person in Charge (Print and Sign) Janet Valencia	Date: 09/13/17
DEH Inspector (Print and Sign) LEILANI NAVARRO, EHO I	Date: 09/13/17