

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 1 of 2

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	<u>0</u>	<u>8/31/17</u>	<u>THE GREAT AMERICAN CHOCOLATE CHIP CO.</u>
Follow-up				TIME IN	TIME OUT
Complaint			RATING	<u>10:00 AM</u>	<u>11:15 AM</u>
Investigation			<u>A</u>	SANITARY PERMIT NO.	LOCATION (Address)
Other:				<u>170000966</u>	<u>LOT 5013-3-NEW RM MICRONESIA MALL DEDD</u>
ESTABLISHMENT TYPE				AREA	TELEPHONE
<u>STALL STAND</u>				<u>1</u>	<u>637-2447</u>
				No. of Risk Factor/Intervention Violations	RISK CATEGORY
				<u>0</u>	<u>1</u>
				No. of Repeat Risk Factor/Intervention Violations	
				<u>0</u>	

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	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management awareness, policy present			6
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Hands clean and properly washed			6
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			6
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	Food received at proper temperature			6
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, and unadulterated			6
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food separated and protected			6
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooking time and temperatures			6
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper reheating procedures for hot holding			6
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooling time and temperatures			6
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper hot holding temperatures			6
20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper cold holding temperatures			6
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper date marking and disposition			6
Consumer Advisory					
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered			6
Chemical					
24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food additives: approved and properly used			6
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> 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	<input type="checkbox"/>	Pasteurized eggs used where required			1
28	<input type="checkbox"/>	Water and ice from approved source			2
29	<input type="checkbox"/>	Variance obtained for specialized processing methods			1
Food Temperature Control					
30	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1
31	<input type="checkbox"/>	Plant food properly cooked for hot holding			1
32	<input type="checkbox"/>	Approved thawing methods used			1
33	<input type="checkbox"/>	Thermometer provided and accurate			1
Food Identification					
34	<input type="checkbox"/>	Food properly labeled; original container			1
Prevention of Food Contamination					
35	<input type="checkbox"/>	Insects, rodents, and animals not present			2
36	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			1
37	<input type="checkbox"/>	Personal cleanliness			1
38	<input type="checkbox"/>	Wiping cloths: properly used and stored			1
39	<input type="checkbox"/>	Washing fruits and vegetables			1
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) <u>HONORATA B. MANGAAS</u> <u>Mamangahan</u>					
Date: <u>8/31/17</u>					
DEH Inspector (Print and Sign) <u>J. GARCIA</u> <u>EPHO 1</u> / <u>D. MITCHELL</u>					
Follow-up (Circle one): YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date					

Food Establishment Inspection Report

Page 2 of 2

CHIP CO.
CHOCOLATE

LOT 5013 - 8 - NEW RM MICRONESIA MTL

8, 31, 17

170000966

CJ & C COMPANY LLC

Item/Location	Quantity	Unit	Value
Item 1	10	kg	100
Item 2	5	kg	50
Item 3	2	kg	20
Item 4	1	kg	10
Item 5	1	kg	10
Item 6	1	kg	10
Item 7	1	kg	10
Item 8	1	kg	10
Item 9	1	kg	10
Item 10	1	kg	10
Item 11	1	kg	10
Item 12	1	kg	10
Item 13	1	kg	10
Item 14	1	kg	10
Item 15	1	kg	10
Item 16	1	kg	10
Item 17	1	kg	10
Item 18	1	kg	10
Item 19	1	kg	10
Item 20	1	kg	10
Item 21	1	kg	10
Item 22	1	kg	10
Item 23	1	kg	10
Item 24	1	kg	10
Item 25	1	kg	10
Item 26	1	kg	10
Item 27	1	kg	10
Item 28	1	kg	10
Item 29	1	kg	10
Item 30	1	kg	10
Item 31	1	kg	10
Item 32	1	kg	10
Item 33	1	kg	10
Item 34	1	kg	10
Item 35	1	kg	10
Item 36	1	kg	10
Item 37	1	kg	10
Item 38	1	kg	10
Item 39	1	kg	10
Item 40	1	kg	10
Item 41	1	kg	10
Item 42	1	kg	10
Item 43	1	kg	10
Item 44	1	kg	10
Item 45	1	kg	10
Item 46	1	kg	10
Item 47	1	kg	10
Item 48	1	kg	10
Item 49	1	kg	10
Item 50	1	kg	10
Item 51	1	kg	10
Item 52	1	kg	10
Item 53	1	kg	10
Item 54	1	kg	10
Item 55	1	kg	10
Item 56	1	kg	10
Item 57	1	kg	10
Item 58	1	kg	10
Item 59	1	kg	10
Item 60	1	kg	10
Item 61	1	kg	10
Item 62	1	kg	10
Item 63	1	kg	10
Item 64	1	kg	10
Item 65	1	kg	10
Item 66	1	kg	10
Item 67	1	kg	10
Item 68	1	kg	10
Item 69	1	kg	10
Item 70	1	kg	10
Item 71	1	kg	10
Item 72	1	kg	10
Item 73	1	kg	10
Item 74	1	kg	10
Item 75	1	kg	10
Item 76	1	kg	10
Item 77	1	kg	10
Item 78	1	kg	10
Item 79	1	kg	10
Item 80	1	kg	10
Item 81	1	kg	10
Item 82	1	kg	10
Item 83	1	kg	10
Item 84	1	kg	10
Item 85	1	kg	10
Item 86	1	kg	10
Item 87	1	kg	10
Item 88	1	kg	10
Item 89	1	kg	10
Item 90	1	kg	10
Item 91	1	kg	10
Item 92	1	kg	10
Item 93	1	kg	10
Item 94	1	kg	10
Item 95	1	kg	10
Item 96	1	kg	10
Item 97	1	kg	10
Item 98	1	kg	10
Item 99	1	kg	10
Item 100	1	kg	10

Temperature (° F)

Item/Location

Temperature (° F)

OBSERVATIONS AND CORRECTIVE ACTIONS

**CORRECT
BY DATE**

A REGULAR INSPECTION WAS CONDUCTED.

PREVIOUS INSPECTION CONDUCTED ON 10/24/12 (7, A)

NO NEW VIOLATIONS WERE OBSERVED

"A" PLACARD # 03003 ISSUED.

PIC BRIEFED ON THE ABOVE

Person in Charge (Print and Sign)

Person in Charge (Print and Sign) HONORATA B. MANCAGAS Romayador

Date: _____

B: 8/31/17

DEH Inspector (Print and Sign)

DEPT. INSPECTOR (Print and Sign) D. MITCHELL EPHO II / J. GARCIA EPHO

Date: _____

8/31/17