Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		✓	60	12 / 19 / 17	Canton Cuisine
Follow-up				TIME IN 10:38AM / TIME OUT 1:50 pm	PERMIT HOLDER: INTERNATIONAL GREATWALL DBA CANTON REST.
Complaint	✓		RATING	SANITARY PERMIT NO. 17000 13 17	LOCATION (Address): LOT 3-1 2-1 2-2 2-3 & 2-4 BLK 1 TRACT 91 Parcel 2 unit Fb Dededo Mall Dededo Guam
Investigation					
Other:			D		

ESTABLISHMENT TYPE	AREA	TELEPHONE			RISK CATEGORY
Stall stand	1	633-2788	No. of Risk Factor/Intervention Violations	9	3
			No. of Repeat Risk Factor/Intervention Violations	0	

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		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	(N/A)	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		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		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): Thuaeou Li Cota

Date: 12/19/17

DEH Inspector (Print and Sign): Derion Mitchell EPHO-II Lie Takase EPHO-I

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

Follow-up Date: N/A

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Canton Cuisine ~~INTERNATIONAL GREATWALL DBA CANTON Rest~~ C.T.		LOT 3-1 2-1 2-2 2-3 & 2-4 BLK 1 TRACT 91 PARCEL 2 UNIT F6 DEDEDO MALL DEDEDO GUAM
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
12 / 19 / 2017	17000 1317	INTERNATIONAL GREATWALL DBA CANTON Rest

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Beef & Broccoli / Serving line	151.0°F	Raw Beef / 2-door chiller	37.0°F
Chicken Curry / Serving line	154.5°F	Beef Ribs / 2-door chiller	43.5°F
Pork chops / Serving line	83.5°F	Marinated / chicken 2-door chiller	46.0°F
Fried chicken / Serving line	92.5°F		
Fried Rice / Serving line	123.0°F		
Sweet & Sour chicken / Serving line	138.0°F		
BBQ Pork / Serving line	109.5°F		

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.	
	AN INSPECTION WAS CONDUCTED ON THIS DAY IN REGARDS TO COMPLAINT NO: (18-023A) EMPLOYEES NOT WEARING GLOVES, HAIR NET, AND WEARING SLIPPERS / combing HAIR NEXT TO THE FOOD. THE COMPLAINT WAS UNSUBSTANTIATED. PREVIOUS INSPECTION DATED 10/14/2013 10/A	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
#1	PERSON IN CHARGE DID NOT DEMONSTRATE KNOWLEDGE OF FOOD SAFETY AND THE GUAM FOOD CODE. BABY KEPT IN BUFFET AREA THE PERSON IN CHARGE SHALL DEMONSTRATE FOOD SAFTEY KNOWLEDGE AND KNOWLEDGE OF THE GUAM FOOD CODE TO ENSURE GOOD FOOD SAFETY PRACTICES. ONLY AUTHORIZED PERSONNEL ALLOWED IN THE ESTABLISHMENT. THIS IS TO PREVENT CONTAMINATION OF FOOD/EQUIPME	
#2	NO EMPLOYEE HEALTH POLICY IN PLACE. AN EMPLOYEE HEALTH POLICY SHALL BE IMPLEMENTED TO ENSURE THE PROPER EXCLUSION / RESTRICTION POLICY ~~OF~~ PICM FOR SICK EMPLOYEES.	

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): Zhaemen Li [signature] Date: 12/19/17

DEH Inspector (Print and Sign): Derien Mitchell EPHO-II Chie Takase EPHO-1 Date: 12/19/2017

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Canton Cuisine		LOT 3-1 · 2-1 2-2 2-3 & 2-4 BLK 1 TRACT 1 PARCEL 2 UNIT F6 DEDEDO MALL DEDEDO GUAM
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
12 / 19 / 17	17000317	INTERNATIONAL GREATWALL DBA CANTON Rest.

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.	
#6	EMPLOYEES NOT WASHING HANDS IN BETWEEN TASKS. EMPLOYEES SHALL WASH HANDS IN BETWEEN TASKS TO PREVENT CONTAMINATION OF FOOD / CLEAN EQUIPMENT.	
#8	HOT WATER NOT PROVIDED FOR HAND SINK IN BUFFET AREA. BUFFET AREA HAND SINK IS BLOCKED. LIQUID HAND SOAP DISPENSER ~~LIQUID~~ IN KITCHEN IS NOT WORKING PROPERLY. HOT WATER SHALL BE PROVIDED FOR ALL HAND SINKS. ALL HAND SOAP DISPENSERS SHALL BE IN GOOD REPAIR. ALL HAND SINKS SHALL BE EASILY ACCESSIBLE TO ALLOW EMPLOYEES TO WASH THEIR HANDS. THIS IS TO ENSURE EMPLOYEES THOROUGHLY WASH THEIR HANDS.	
#13	RAW CHICKEN STORED ON TOP OF OTHER PRODUCTS SUCH AS RAW BEEF. ALL PHF SUCH AS RAW CHICKEN SHALL BE STORED PROPERLY TO PREVENT ANY CROSS CONTAMINATION.	
#14	DISCOLORATION IN CUTTING BOARD. ALL CUTTING BOARDS SHALL BE FREE OF ANY DISCOLORATION TO PREVENT CONTAMINATION OF FOOD.	
#19	PHF / TCS SUCH AS (PORK CHOPS / FRIED CHICKEN) HELD BELOW 140°F FOR HOT HOLDING. ALL PHF / TCS FOR HOT HOLDING SHALL BE STORED AT 140°F AND ABOVE TO PREVENT THE RAPID GROWTH OF BACTERIA	
#20	PHF / TCS SUCH AS MARINATED CHICKEN HELD ABOVE 41°F FOR COLD HOLDING. ALL PHF / TCS FOR COLD HOLDING SHALL BE STORED AT 41°F AND BELOW FOR COLD HOLDING TO PREVENT THE RAPID GROWTH OF BACTERIA.	

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Person in Charge (Print and Sign): ~~Derren Mitchell EPHO II Chie Takase EPHO I~~ [illegible] Date: 12/19/17

DEH Inspector (Print and Sign): Derren Mitchell EPHO II Chie Takase EPHO I Date: 12/19/17

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Canton Cuisine		LOT 3-1 2-1 2-2 2-3 & 2-4 BLK 1 TRACT 91 Parcel 2 unit Fb Dededo Mall Dededo Guam
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
12 / 19 / 17	170001317	INTERNATIONAL GREATWALL DBA CANTON Rest

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.	
	ALL PHF/TCS NOT BEING HELD AT THE PROPER TEMPERATURE SHALL BE DISCARDED.	
#21	DATE MARKING NOT PROVIDED FOR CERTAIN FOOD PRODUCTS BEING HELD LONGER THAN (24 HOURS). ALL FOOD PRODUCTS HELD LONGER THAN 24 HOURS SHALL BE DATE MARKED TO ENSURE PROPER DISPOSITION.	
#35	PRESENCE OF ROACHES IN THE KITCHEN AND FRONT SERVICE AREA. PRESENCE OF PESTS SHALL BE PREVENTED TO PREVENT THE CONTAMINATION OF FOOD/EQUIPMENT AND POSSIBLE SPREAD OF DISEASES.	
#38	WIPING CLOTHS NOT STORED IN SANITEZER WIPING CLOTHS SHALL BE STORED IN SANITIZER IN BETWEEN EACH USE TO PREVENT THE SPREAD OF BACTERIA.	
#41	UTENSILS STORED BEHING THREE COMPARTMENT SINK. UTENSILS SHALL BE STORED PROPERLY TO PRENT ANY CONTAMINATION PRIOR TO USE.	
#46	ACCUMULATION OF GREASE THROUGHOUT STOVE/COOKING EQUIPMENT. ALL NON FOOD CONTACT SURFACES SHALL BE CLEANED AS OFTEN AS NEEDED TO PREVENT THE ATTRACTION OF PESTS.	
#52	ACCUMULATION OF GREASE THROUGHOUT FLOORS/WALLS - KITCHEN ACCUMULATION OF DUST IN THE KITCHEN VENTILATION. WALLS IN THE FRONT SERVICE AREA IN DISREPAIR/NOT SMOOTH AND EASILY CLEANABLE. ALL WALLS/CEILINGS AND FLOORS SHALL BE CLEANED AS OFTEN AS	

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Person in Charge (Print and Sign) [signature] Date: 12/19/17

DEH Inspector (Print and Sign) Derinen Mitchell EPHO-II Chie Takase EPHO-1 Date: 12/19/2017

Rev: 08.27.15 [signature] White: DPHSS/DEH Yellow: Food Establishment

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

ESTABLISHMENT NAME		LOCATION (Address)
Canton Cuisine		LOT 3-1 2-1 2-2 2-3 & 2-4 BLK 1 TRACT 9 Parcel 2 Unit F6 Dededo Mall Dededo Guam
INSPECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER
12 / 19 / 2017	17 000 1317	INTERNATIONAL GREATWALL DBA Canton Rest

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)

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.	
	NEEDED AND IN GOOD REPAIR TO ~~Allo~~ OK PREVENT ATTRACTION OF PESTS.	
	SANITARY PERMIT IS HEREBY SUSPENDED DUE TO MULITPLE VIOLATIONS CITED AND IMMINENT HEALTH HAZARD CAUSED BY COCKROACH INFESTATION	
	PHOTOS OF VIOLATIONS WERE TAKEN	
	REMOVED "A" PLACARD NO: 01273	
	POSTED "D" PLACARD NO: 00952	
	ISSUED NOTICE OF CLOSURE AND REINSPECTION REQUEST FORM. ALSO, RETRIEVED SANITARY PERMIT. ISSUED NOTICE OF CLOSURE PLACARD	
	A $100 RE-INSTATEMENT FEE SHALL BE PAYABLE TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES AFTER A FOLLOW-UP INSPECTION IS CONDUCTED AND ALL VIOLATIONS ARE CORRECTED.	
	DISCUSSED ABOVE ~~INFORMATION~~ ACK INFORMATION WITH PERSON IN CHARGE	

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Person in Charge (Print and Sign): [signature] Date: 12/19/17

DEH Inspector (Print and Sign): Dorien Mitchell EPHO-II Chie Tukase EPHO-I Date: 12/19/2017