

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

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	21	5 / 29 / 2019		MUNCHIES FOOD TRUCK	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	2:52 pm	10:10	GTC Services, Inc	
Investigation			N/A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180002630		211 LIZAMA ST BARRIGADA, GUAM	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
MOBILE FOOD SERVICE				10	487-0291	3	3
						No. of Repeat Risk Factor/Intervention Violations	
						0	

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	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	OUT	Management awareness; policy present			6
3	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	OUT	Hands clean and properly washed			6
7	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	OUT	Food obtained from approved source			6
10	OUT	Food received at proper temperature			6
11	OUT	Food in good condition, safe, and unadulterated			6
12	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	OUT	Food separated and protected			6
14	OUT	Food contact surfaces: cleaned & sanitized			6
15	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	OUT	Proper cooking time and temperatures			6
17	OUT	Proper reheating procedures for hot holding			6
18	OUT	Proper cooling time and temperature			6
19	OUT	Proper hot holding temperatures			6
20	OUT	Proper cold holding temperatures			6
21	OUT	Proper date marking and disposition			6
Consumer Advisory					
22	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	OUT	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	OUT	Food additives: approved and properly used			6
25	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	OUT	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 preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
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	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		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		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)

Date: 5/29/2019

DEH Inspector (Print and Sign)

Follow-up (Mark one): YES NO

Follow-up Date 6/6/2019

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ESTABLISHMENT NAME MUNCHIES FOOD TRUCK		LOCATION (Address) 211 LIZAMA ST BARRIGADA, GUAM
INSPECTION DATE 5 / 29 / 2019	SANITARY PERMIT NO. 180002630	PERMIT HOLDER GTC Services, Inc

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
	40.5		
spicy tuna poke/ chiller	42.5		
raw breaded tuna/ chiller	32		
raw tuna / chiller	40.0		
imitation crab meat/ chiller	42.5		
cooked white rice/ warmer	141.5		
cooked white rice/ warmer	195		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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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 on this day.	
	The following violations were observed:	
#2	Employee health policy not provided.	
	Employee health policy shall be provided to ensure sick employees do not contaminate food/equipment.	6/8/19
#8	Hot water not provided for hand sink.	
	Hot water shall be provided to ensure employees can thoroughly wash their hands.	6/8/19
#35	Entrance door left open.	
	All outer opening shall be secured to prevent the entrance of pests.	6/28/19
#14	Dark stains in cutting board.	
	All cutting boards shall be free of any discoloration and cleaned properly too prevent the contamination of food.	6/8/19
#44	Deep cut marks throughout cutting board.	
	All cutting boards shall be smooth and easily cleanable to allow thorough cleaning.	6/28/19

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) 	Date: 5/29/2019
DEH Inspector (Print and Sign) 	Date: 5/29/2019

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Person in Charge (Print and Sign)

Date: 5/29/2019

DEH Inspector (Print and Sign)

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