

**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	✓	✓	36	07/25/2020		CHUNG HAE FUSION TIVERN	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	7:02 PM	8:20 PM	LEE, HYOUN KYOUNG	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				190001801		135 FUTTA ROAD (CENTRAL PLAZA)	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				4	649-2343	0	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 = Demeit 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		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			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 = Demeit 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
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			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			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)	H-youn K Lee	Date:	July 25, 2020
DEH Inspector (Print and Sign)	NIEL TIRADOR	Follow-up (Circle one):	YES NO
	LEILANI NAYARRU		08/04/2020



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
**PUBLIC AND PRIVATE PREMISES
INSPECTION REPORT**

NAME: (OWNER, LESSEE, OCCUPANT, ETC.) Lee, Chung Hae Fusion Tavern Hyoun Kyong ADDRESS: Lot #, street name, house/apt. #, building name: 135 Fujita Road (Central Plaza) Tumon
INSPECTION/INVESTIGATION DATE: 7/25/20 COMPLAINT #: N/A MUNICIPALITY/VILLAGE; SUBDIVISION: Tumon

THE FOLLOWING CHECKED ITEMS REPRESENT VIOLATIONS OF THE CORRESPONDING SECTIONS OF TITLE 10, GUAM CODE ANNOTATED

SECTION #	REMARKS	Not Observed	Corrected on the Spot (COS)	Repeat
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with DPHSS Guidance Memorandum 2020-25 (June 22, 2020) during the COVID-19 emergency.			
	The following violations were observed and deemed a public nuisance:			
<input type="checkbox"/>	1. Failed to require and enforce mandatory use of face masks with employees/customers.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	2. Failed to enforce social distancing of a minimum of 6 feet between individuals in the interior and exterior premises of the property of the business.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	3. Failed to post appropriate signage for face masks and social distancing.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	4. Failed to have a policy in place for the frequent cleaning of all surfaces.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	5. Failed to have and present an organization-specific guidance plan in place.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	6. Failed to properly maintain the required occupant load of <u>25</u> .	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	7. Failed to adhere to the authorized number for social gatherings on business premises.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	8. Failed to adhere to the requirements outlined in DPHSS Guidance Memorandum _____.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Section 20106 (Title 10 Guam Code Annotated, Chapter 20) authorizes Department of Public Health & Social Services to conduct inspections of all public and private grounds, buildings, & other places to enforce & order the immediate abatement of the public nuisance. Businesses that fail to comply with applicable & current Executive Orders and/or Public Health Guidances shall be deemed a public nuisance under Chapter 20, Title 10, of the Guam Code Annotated which are misdemeanors, if found guilty.			
	Observations/Findings: <input type="checkbox"/> None			

YOU ARE HEREBY GIVEN 2 DAYS 0 HOURS TO CORRECT THE ABOVE CITED PROBLEMS.
YOUR PROPERTY WILL BE REINSPECTED ON OR ABOUT 7/27/20
(DATE)

RECEIVED BY (Print & Sign): Hyoun K Lee

DEH INSPECTOR (Print & Sign): Leilani Navaro, EPHDIII



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT





**COMPLIANCE CHECKLIST FOR EATING AND DRINKING ESTABLISHMENTS
BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14,
DPHSS GUIDANCE MEMO 2020-07 and 2020-12**

Name of Establishment: Fusion Tavern Company Name: Lee, Hyoun Kyoung
Location: 135 Fujita Road (Central Plaza), Tumon

Item No.	Criteria	Comments	In Compliance with Executive Order and Industry Guidance	
	General Requirements			
1	Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following:		Yes	<input checked="" type="radio"/> No
	a. Employee health, to include having a plan in place if someone is or becomes sick		Yes	<input checked="" type="radio"/> No
	b. Cleaning/sanitizing procedures		Yes	<input checked="" type="radio"/> No
	c. Social distancing and other protective measures		Yes	<input checked="" type="radio"/> No
2	Operates at no more than the authorized occupancy rate		<input checked="" type="radio"/> Yes	No
3	Prohibits the use of high touch items such as food trays	PPOS, PIC placed signage	Yes	<input checked="" type="radio"/> No
4	Prohibits the operation of salad bars, buffets, and/or self-service operations		<input checked="" type="radio"/> Yes	No
5	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:		<input checked="" type="radio"/> Yes	No
	a. Prohibiting sick employees in the workplace		<input checked="" type="radio"/> Yes	No
	b. Strict handwashing practices, to include when and how		<input checked="" type="radio"/> Yes	No
	c. Strong procedures and practices to clean and sanitize surfaces		<input checked="" type="radio"/> Yes	No
	d. PIC is on site and is a certified food manager		<input checked="" type="radio"/> Yes	No
	Employee Health			
6	Screens employees and patrons before entering the facility		<input checked="" type="radio"/> Yes	No
7	Possesses adequate supplies to support healthy hygienic behaviors		<input checked="" type="radio"/> Yes	No
8	Posted signage for employees and patrons on good hygiene and sanitation practices		<input checked="" type="radio"/> Yes	No
	Cleaning and Disinfection			
9	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment		<input checked="" type="radio"/> Yes	No
10	Possesses adequate cleaning and disinfection products and PPE to perform enhanced cleaning/disinfection		<input checked="" type="radio"/> Yes	No
11	Follows CDC's cleaning and disinfecting guidelines		<input checked="" type="radio"/> Yes	No
	Ventilation			
12	Maximizes fresh air through use of existing ventilation system		<input checked="" type="radio"/> Yes	No
13	Minimizes air from fans blowing from one person directly at another individual		<input checked="" type="radio"/> Yes	No

Social Distancing and Other Protective Measures			
14	Implements social distancing of at least 6 feet and posting of appropriate signage	C.O.S, PIC placed signage.	Yes <input type="radio"/> No <input checked="" type="radio"/>
15	Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside		Yes <input checked="" type="radio"/> No <input type="radio"/>
16	Appropriate physical barriers are in place for cafeteria style dining and booth seating		Yes <input checked="" type="radio"/> No <input type="radio"/>
17	For congregations or social gatherings:		
	a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including ballroom and private rooms)		Yes <input checked="" type="radio"/> No <input type="radio"/>
	b. Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O.		Yes <input checked="" type="radio"/> No <input type="radio"/>
18	Mandating the wearing of face mask		Yes <input checked="" type="radio"/> No <input type="radio"/>

RECEIVED BY (Name and Title)  Houn K Lee	DATE July 25, 2020
DEH INSPECTOR (Name and Title)  Leilani Navarro, EPHOIII	DATE 07/25/20


Nixtrador, ETII