

NO. 02982

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

Page 1 of 1

INSPECTION RSN TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular	0	08 05 2020	CHUNG HAE FUSION TAVERN
Follow-up	✓	TIME IN 6:45 PM	PERMIT HOLDER
Complaint	✓	TIME OUT 7:10 PM	LEE, HYOUN KYOUNG
Investigation		SANITARY PERMIT NO.	LOCATION (Address)
Other:	A	200702758	135 FUJITA ROAD (CENTRAL PLAZA) TUMON
ESTABLISHMENT TYPE	AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
RESTAURANT	45	049-2343	0
			No. of Repeat Risk Factor/Intervention Violations
			0
			RISK CATEGORY
			3

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

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			1
Pasteurized eggs used where required			
28			2
Water and ice from approved source			
29			1
Variance obtained for specialized processing methods			
Food Temperature Control			
30			1
Proper cooling methods used; adequate equipment for temperature control			
31			1
Plant food properly cooked for hot holding			
32			1
Approved thawing methods used			
33			1
Thermometer provided and accurate			
Food Identification			
34			1
Food properly labeled; original container			
Prevention of Food Contamination			
35			2
Insects, rodents, and animals not present			
36			1
Contamination prevented during food preparation, storage & display			
37			1
Personal cleanliness			
38			1
Wiping cloths: properly used and stored			
39			1
Washing fruits and vegetables			
Proper Use of Utensils			
40			1
In-use utensils: properly stored			
41			1
Utensils, equipment and linens: properly stored, dried, handled			
42			1
Single-use/single-service articles: properly stored, used			
43			1
Gloves used properly			
Utensils, Equipment and Vending			
44			1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
45			1
Warewashing facilities: installed, maintained, used; test strips			
46			1
Nonfood-contact surfaces clean			
Physical Facilities			
47			2
Hot & cold water available, adequate pressure			
48			2
Plumbing installed; proper backflow devices			
49			2
Sewage and wastewater properly disposed			
50			2
Toilet facilities: properly constructed, supplied, & cleaned			
51			2
Garbage/refuse properly disposed; facilities maintained			
52			1
Physical facilities installed, maintained, and clean			
53			1
Adequate ventilation and lighting; designated areas use			
Documents and Placards			
54			2
Sanitary Permit, Health Certificates valid and posted			

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)

DEH Inspector (Print and Sign)

Date:

08 05 2020

Follow-up (Circle one):

YES NO

Follow-up Date

N/A

TAMARA SHIMI 20, DEH I



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

NAME: (OWNER, LESSEE, OCCUPANT, ETC.) CHUNG HAE FUSION TAVERN, - LEE/HYOUN KYOUNG ADDRESS: Lot #, street name, house/apt. #, building name: 135 FUSITA ROAD (CENTRAL PLAZA)

INSPECTION/INVESTIGATION DATE: 8/5/2020 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 type="checkbox"/>	3. Failed to post appropriate signage for face masks and social distancing.	<input type="checkbox"/>	<input 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 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 _____.	<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			
	<u>ITEMS #3 & #5, VIOLATIONS ON 7/29/2020 INSPECTION, WERE CORRECTED.</u>			

YOU ARE HEREBY GIVEN N/A DAYS N/A HOURS TO CORRECT THE ABOVE CITED PROBLEMS.
YOUR PROPERTY WILL BE REINSPECTED ON OR ABOUT N/A (DATE)

RECEIVED BY (Print & Sign): HYOUN K LEE

DEH INSPECTOR (Print & Sign): T. CRIMIZU V. RAYMUNDO