

**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	<input checked="" type="checkbox"/>		<u>6</u>	<u>7/9/20</u>	<u>CLUB ALTA</u>
Follow-up				TIME IN	TIME OUT
Complaint			RATING	<u>9:20pm</u>	<u>9:00pm</u>
Investigation			<u>A</u>	SANITARY PERMIT NO.	
Other:				<u>200 200 702 428</u>	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
<u>BAR</u>			<u>2</u>		<u>2</u>
				No. of Repeat Risk Factor/Intervention Violations	RISK CATEGORY
				<u>N/A</u>	<u>2</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	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	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	IN	OUT	Hands clean and properly washed			6
7	IN	OUT	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	Food received at proper temperature			6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	IN	OUT	Food separated and protected			6
14	IN	OUT	Food contact surfaces: cleaned & sanitized			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	Proper cooking time and temperatures			6
17	IN	OUT	Proper reheating procedures for hot holding			6
18	IN	OUT	Proper cooling time and temperatures			6
19	IN	OUT	Proper hot holding temperatures			6
20	IN	OUT	Proper cold holding temperatures			6
21	IN	OUT	Proper date marking and disposition			6
Consumer Advisory						
22	IN	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	IN	OUT	Pasteurized foods used; prohibited foods not offered			6
Chemical						
24	IN	OUT	Food additives: approved and properly used			6
25	IN	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	IN	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			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) <u>Angelito Anselmo</u>	Date: <u>7/9/20</u>	
DEH Inspector (Print and Sign) <u>J. Carl</u>	Follow-up (Circle one): <u>YES</u> NO	Follow-up Date <u>7/19/20</u>



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

NAME: (OWNER, LESSEE, OCCUPANT, ETC.)

CLUB ALTA / CALCETA ROMELL

ADDRESS: Lot #, street name, house/apt. #, building name:

101 1ST FLOOR UANGALANG BLDG

INSPECTION/INVESTIGATION DATE:

7/9/2020

COMPLAINT #:

MUNICIPALITY/VILLAGE; SUBDIVISION:

ROUTE 16 PEDEDO GUAM

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

SECTION #	REMARKS
	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:
	Corrected on the Spot (COS) Repeat
<input type="checkbox"/>	1. Failed to require and enforce mandatory use of face masks with employees/customers.
<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"/>	3. Failed to post appropriate signage for face masks and social distancing.
<input checked="" type="checkbox"/>	4. Failed to have a policy in place for the frequent cleaning of all surfaces.
<input checked="" type="checkbox"/>	5. Failed to have and present an organization-specific guidance plan in place.
<input type="checkbox"/>	6. Failed to properly maintain the required occupant load of _____.
<input type="checkbox"/>	7. Failed to adhere to the authorized number for social gatherings on business premises.
<input type="checkbox"/>	8. Failed to adhere to the requirements outlined in DPHSS Guidance Memorandum _____.
	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"/> N/A

YOU ARE HEREBY GIVEN 2 DAYS N/A HOURS TO CORRECT THE ABOVE CITED PROBLEMS.YOUR PROPERTY WILL BE REINSPECTED ON OR ABOUT 7/11/2020
(DATE)

RECEIVED BY (Print & Sign):

Augusto Anselmo

Manager

7-9-2020

DEH INSPECTOR (Print & Sign):

J. CRUZ

/R. DRAGON



LOURDES A. LEON GUERRERO

GOVERNOR, MAGAYHAG

JOSHUA F. TENORIO

LT. GOVERNOR, SIGUNDO MAGALAH

GOVERNMENT OF GUAM

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



LAURENT SF DUENAS, MPH, BSN, RN

ACTING DIRECTOR

JOSEPHINE T. O'MALLAN

DEPUTY DIRECTOR

COMPLIANCE CHECKLIST FOR BARS AND TAVERNS
BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14,
DPHSS GUIDANCE MEMO 2020-07, 2020-12, and 2020-23

Name of Establishment: CLUB ALTA Company Name: CALCETA, ROMELL

Location: 101 1ST FLOOR (ANGALANG BLDG ROUTE 14, DEDEDO)

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	No
	a. Employee health, to include having a plan in place if someone is or becomes sick		Yes	No
	b. Cleaning/sanitizing procedures		Yes	No
	c. Social distancing and other protective measures		Yes	No
2	Operates at no more than the authorized occupancy rate		Yes	No
3	Suspends organized events such as fundraising event, tournament, etc.		Yes	No
4	Prohibits the use of game equipment such as game machines, pool tables, dart boards and other areas where people may congregate that have high-touch surfaces		Yes	No
5	Prohibits the use of dance floor	N/A	Yes	No
6	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:		Yes	No
	a. Prohibiting sick employees in the workplace		Yes	No
	b. Strict handwashing practices, to include when and how		Yes	No
	c. Strong procedures and practices to clean and sanitize surfaces		Yes	No
	d. PIC is on site and is a certified food manager		Yes	No
Employee Health				
7	Screens employees and patrons before entering the facility		Yes	No
8	Possesses adequate supplies to support healthy hygienic behaviors		Yes	No
9	Posted signage for employees and patrons on good hygiene and sanitation practices		Yes	No
Cleaning and Disinfection				
10	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment		Yes	No
11	Regularly disinfects liquor bottles, pour stations, taps, ice coops, etc.		Yes	No
12	Clean silverware, dishes, and glasses are protected or placed in a covered area.	N/A USING DISPOSABLE CUPS	Yes	No

13	Toilet facilities and handwashing sinks are thoroughly and regularly cleaned and disinfected.		<u>Yes</u>	No
14	Possesses adequate cleaning and disinfection products for both employees and patrons		<u>Yes</u>	No
15	Follows CDC's cleaning and disinfecting guidelines		<u>Yes</u>	No
	Ventilation			
16	Maximizes fresh air through use of existing ventilation system		<u>Yes</u>	No
17	Minimizes air from fans blowing from one person directly at another individual		<u>Yes</u>	No
	Social Distancing and Other Protective Measures			
18	Implements social distancing of at least 6 feet and posting of appropriate signage		<u>Yes</u>	No
19	Limits the number of customers in the bar at one time		<u>Yes</u>	No
20	Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside		<u>Yes</u>	No
21	For live music, ensures there is ample distance (6-foot min.) between musicians and customers	N/A	Yes	No
22	Appropriate physical barriers are in place for booth seating	N/A	Yes	No
	For congregations or social gatherings:		Yes	No
23	a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including private rooms)		<u>Yes</u>	No
	b. Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O.		<u>Yes</u>	No
24	Mandating the wearing of face mask		<u>Yes</u>	No
25	Provides hand sanitizers for guests to use at entrances and other designated locations		<u>Yes</u>	No

RECEIVED BY (Name and Title) Augusto Anselmo manager <i>Gi</i>	DATE 7-9-2020
DEH INSPECTOR (Name and Title) J. CRUZ <i>J</i> / R. ORIONDO <i>Gi</i>	DATE 7/9/2020