

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

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NO. 03160

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	0	09 / 08 / 2020	CHATEAU YIGO
Follow-up				TIME IN	TIME OUT
Complaint			RATING	3:45AM	4:20 PM
Investigation			A	SANITARY PERMIT NO.	PERMIT HOLDER
Other:				200700481	CLAN WOOD GROUP
ESTABLISHMENT TYPE			AREA	TELEPHONE	LOCATION (Address)
CAFE			1	477-2828	LOT 7011-1-10
No. of Risk Factor/Intervention Violations					0
No. of Repeat Risk Factor/Intervention Violations					0
RISK CATEGORY					2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/A, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

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

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	Compliance Status	COS	R	PTS
Safe Food and Water				Proper Use of Utensils			
27			1	40			1
Pasteurized eggs used where required				In-use utensils: properly stored			
28			2	41			1
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
29			1	42			1
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored, used			
Food Temperature Control				43			
30			1	Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
31			1	44			1
Plant food properly cooked for hot holding				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
32			1	45			1
Approved thawing methods used				Warewashing facilities: installed, maintained, used; test strips			
33			1	46			1
Thermometer provided and accurate				Nonfood-contact surfaces clean			
Food Identification				Physical Facilities			
34			1	47			2
Food properly labeled; original container				Hot & cold water available, adequate pressure			
Prevention of Food Contamination				48			
35			2	Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				49			
36			1	Sewage and wastewater properly disposed			
Contamination prevented during food preparation, storage & display				50			
37			1	Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				51			
38			1	Garbage/refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				52			
39			1	Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				53			
				Adequate ventilation and lighting; designated areas use			
Documents and Placards							
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				54			
Person in Charge (Print and Sign) Maria Elanck C. Libiran - M. Libiran				Sanitary Permit, Health Certificates valid and posted			
DEH Inspector (Print and Sign) V. RAYMONDO, EXHO I				Date: 09/08/2020			
				Follow-up (Circle one): YES (NO)			
				Follow-up Date N/A			