



GOVERNMENT OF GUAM

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



LOURDES A. LEON GUERRERO
GOVERNOR, MAGA HAGA

ARTHUR U. SAN AGUSTIN, MHR
DIRECTOR

JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA LAHI

LAURENT SF DUENAS, MPH, BSN
DEPUTY DIRECTOR

TERRY G. AGUON
DEPUTY DIRECTOR

OMNI LOOP LLC
219 WEST BROOK ST
BARRIGADA, GUAM
.50 CAL-ZONE
Name of Establishment

Date: 02/10/2023

As a result of this inspection your establishment received a:

LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

NOTICE OF CLOSURE

5410

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 300-9579 or (fax) 300-9577. Si Yu'us Ma'ase.

Sincerely,

FOR ARTHUR U. SAN AGUSTIN, MHR
Director

Issued By: J. MONTANO, EPHO I, A. SIFALARAN, EPHO I Received By: [Signature]
Name of EPHO JANE ALARCON, EPHO I Establishment Representative

Department of Public Health & Social Services
155 Hester Pl, Hagatna, GU 96910
www.dphss.guam.gov

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

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME		
Regular	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	54	02 / 09 / 2023	.50 Cal-Zone		
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	6:20 PM	11:30 PM	Omni Loop LLC	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				220000716	219 West Brook St Barrigada, Guam		
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	7	RISK CATEGORY
MFSE			2	787-0556	No. of Repeat Risk Factor/Intervention Violations	0	3

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	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	Proper eating, tasting, drinking, betelnut, or tobacco use	6
5	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O	Hands clean and properly washed	6
7	IN	OUT	N/A	N/O	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	N/A	N/O	Food received at proper temperature	6
11	IN	OUT			Food in good condition, safe, and unadulterated	6
12	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	6
Protection from Contamination						
13	IN	OUT	N/A		Food separated and protected	6
14	IN	OUT	N/A		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	N/A	NO	Proper cooking time and temperatures	6
17	IN	OUT	N/A	NO	Proper reheating procedures for hot holding	6
18	IN	OUT	N/A	N/O	Proper cooling time and temperature	6
19	IN	OUT	N/A	N/O	Proper hot holding temperatures	6
20	IN	OUT	N/A		Proper cold holding temperatures	6
21	IN	OUT	N/A	N/O	Proper date marking and disposition	6
Consumer Advisory						
22	IN	OUT	N/A		Consumer Advisory provided for raw or undercooked foods	6
Highly Susceptible Populations						
23	IN	OUT	N/A		Pasteurized Foods used; prohibited foods not offered	6
Chemical						
24	IN	OUT	N/A		Food additives: approved and properly used	6
25	IN	OUT			Toxic substances properly identified, stored, used	6
Conformance with Approved Procedures						
26	IN	OUT	N/A		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	X		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	X		Contamination prevented during food preparation, storage & display			1
37	X		Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40	X		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	X		Warewashing facilities: installed, maintained, used; test strips			1
46	X		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	X		Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53	X		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) <i>Larry Gomez</i>	Date: 02/10/2023	
DEH Inspector (Print and Sign) J. Montano, EPHO I <i>JM</i> / A. Sapaaran, EPHO II <i>AS</i> / C. Alarcon, EPHO I <i>CA</i>	Follow-up (Mark one): <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Follow-up Date: N/A

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

ESTABLISHMENT NAME .50 Cal-Zone		LOCATION (Address) 219 West Brook St Barrigada, Guam
INSPECTION DATE 02 / 09 / 2023	SANITARY PERMIT NO. 220000716	PERMIT HOLDER Omni Loop LLC

TEMPERATURE OBSERVATIONS

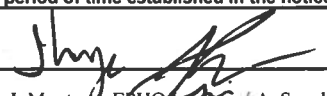


Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Raw tuna poki/cooling in freezer	65.5	Cooling time started at 5:00 pm	
Mayo sriracha rice/freezer and condiment tray	39.0		
Chicken kelaguen/freezer	35.5/40.5		
Smoked brisket/tray on counter	107.5/ 120.0		
Undercooked chicken/tray on counter	68.0		
Cooked spare ribs/tray on counter	95.0/92.5/105.5		
Raw marinated pork bulgogi/cooler	57.0		
Cooked ground beef/condiment tray	57.0/46.5		
Raw marinated chicken/cooler	67.0/67.5/73.0		
Macaroni salad/cooler	62.5/43.5		

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 today. Mobile food service establishment (MFSE) was located at Skinner's Plaza at the time of the inspection. The following were observed:	
1	Person-in-charge (PIC) did not demonstrate knowledge of the Guam Food Code (GFC). PIC shall demonstrate knowledge of the GFC to ensure food safety practices are being followed and implemented in compliance with the GFC.	N/A
6	Employees observed not washing their hands when changing tasks and when changing gloves Hands shall be properly washed at designated hanwashing sinks when changing tasks and in-between glove usage to prevent contamination of food and clean equipment/utensils by hands.	N/A
13	In-use utensils in tobiko and tuna poki stored with handles touching the food; marshmallow left uncovered in storage shelves. Food shall be properly separated and protected to prevent cross-contamination from occurring.	N/A
14	Interior side of deep fryer with dark discoloration and grease-buildup. All food-contact surfaces shall be properly washed, rinsed, sanitized, and air-dried to prevent cross-contamination from occurring and shall be clean to sight and touch prior to use.	N/A
19	Multiple Potentially Hazardous Food (PHF)/Time/Temperature control for Safety (TCS) food did not meet proper hot holding temperatures.	N/A

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: 02/10/2023
DEH Inspector (Print and Sign) J. Montano, EPHO I / A. Sapalaran, EPHO I  / C. Alarcon, EPHO I 	Date: 02/10/2023

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

ESTABLISHMENT NAME .50 Cal-Zone		LOCATION (Address) 219 West Brook St Barrigada, Guam
INSPECTION DATE 02 / 09 / 2023	SANITARY PERMIT NO. 220000716	PERMIT HOLDER Omni Loop LLC

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.

	PIC discarded the following food items: 1 tray of cooked brisket, 1 tray of cooked pork spare ribs, 1 tray of cooked ground beef, 1 piece of cooked spicy sausage, and 1 tray of cooked bbq chicken.	
	All PHF/TCS foods shall meet an internal hot holding temperature of 140F and above to prevent the growth of pathogens or toxin formation.	
20	Multiple PHF/TCS foods did not meet proper cold holding temperatures. PIC discarded the following food items: 1 bag of undercooked chicken, 1 bag of raw marinated pork bulgogi, 2 bags of marinated chicken, and 2 bags of macaroni salad. All PHF/TCS foods shall meet an internal cold holding temperature of 41F and below to prevent the growth of pathogens or toxin formation.	N/A
22	No consumer advisory provided for raw tuna poki. A consumer advisory shall be provided to inform consumers that certain food items (eggs, meat, and seafood) are being served raw/undercooked, and the risks associated when consuming them.	N/A
33	Food and refrigerator thermometers not provided and being used. Thermometers shall be provided and used to ensure temperatures are actively being monitored and proper temperature are maintained.	N/A
35	Screen mesh not provided for service window. According to PIC screen mesh does not slide open and was removed to hand-out food to customers. Pests shall be controlled and all outer openings shall be screened to prevent the entry of pests and the contamination of food and clean equipment/utensils.	N/A
36	Cooler stored directly on the ground outside of MFSE; coolers containing food stored directly on the ground inside the MFSE. Food and food equipment shall be protected from contamination at all times. Food products shall be stored at least six inches above the floor to prevent cross-contamination from occurring and facilitate regular cleaning of floors.	N/A

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.

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DEH Inspector (Print and Sign) J. Montano, EPHO I / A. Sapalaran, EPHO I / C. Alarcon, EPHO I	Date: 02/10/2023

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





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37	PIC not wearing hair and beard restraints while cooking. Proper hair and beard restraints shall be worn during food handling to prevent cross-contamination from occurring.	N/A
40	Rice scooper stored in cup with soiled, room-temperature water. In-use utensils shall be properly stored to prevent cross-contamination from occurring.	N/A
45	Chemical test strips not provided. Chemical test strips shall be used to ensure sanitizing solutions are properly diluted.	N/A
46	Portable stove observed with grease and dark discoloration; splash guard with dark discoloration near hand washing sink; rust stains around rubber gaskets; grease build-up and dark discoloration around deep fryer, top-stove grill, and hood vent; dark discoloration and food accumulated on storage shelves. Non-food contact surfaces shall be cleaned and maintained as often as necessary to prevent cross-contamination from occurring.	N/A
51	Trash receptacle was not provided in the MFSE; observed used gloves and used paper towels stored near portable stove located in storage shelves. A trash receptacle with a non-absorbent, easily cleanable lid shall be provided at each area of the food establishment or premises where refuse is generated or commonly discarded to facilitate proper disposal of refuse.	N/A
52	Floors and walls underneath and behind equipment covered in grease and debris; water accumulation on floor near the door; dark discoloration on wall under deep fryer and flat-top grill; paint peeling on the wall under hood vent; debris and dust accumulation on screen mesh near deep fryer; blower on top of refrigerator accumulated with dust and debris; dark discoloration on ceiling throughout the MFSE. Physical facilities shall be maintained and cleaned as often as necessary to minimize the attraction of pests and promote the overall sanitation of the establishment.	N/A

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.

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DEH Inspector (Print and Sign)	J. Montano, EPHO  / A. Sapalaran, EPHO I  / C. Alarcon, EPHO I 	Date:	02/10/2023

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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.		
53	Designated area to store employees' personal items, such as bags and drinks, are located in areas where single use/single-service articles are also being stored.	NA
	Designated areas for personnel belongings shall be located away from food, equipment, utensils, linens, and single-service articles to prevent cross-contamination from occurring.	
	Photos of violations were taken.	
	Posted "D" placard no. 00370 and Noticed of Closure placard on front window.	
	Issued Notice of Closure Letter and Re-inspection Request Form and verbally provided instructions on how to fill out form.	
	A \$300 reinstatement fee shall be paid to the Department of Public Health and Social Services upon the successful completion of a follow-up inspection, including all additional requirements mentioned on the next page. <i>T</i>	
	Discussed this report with PIC, Jhorge Gonzales.	

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.

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