

## PRESS RELEASE



# Commonwealth Healthcare Corporation

Commonwealth of the Northern Mariana Islands  
1 Lower Navy Hill Road, Navy Hill, Saipan, MP 96950



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### FOR IMMEDIATE RELEASE

#### Sanitary Inspections of Food Establishments and BIBA Grading for March 2021

During the month of March, the Commonwealth Healthcare Corporation's (CHCC) Environmental Health Disease Prevention (EHDP) conducted sanitary inspections on Retail, Eating and Drinking establishments. Through this release, we are providing (a) names of establishments by inspection grade, (b) names of establishments which were ordered to close for serious violations of health and sanitation standards. For these establishments, we provide the suspension date and the date they were certified to resume operations.

The CHCC EHDP has also launched inspections for the BIBA Healthy Restaurant Program during the month of March. The CHCC, in partnership with the CNMI Nutrition Council, manages the Biba Healthy Restaurant Program. The program aims to increase the availability of clearly marked, nutritious food at local restaurants. The program's mission is to make the healthy choice the easy choice at CNMI restaurants. Nutrition guidelines have been developed for restaurants and caterers to ensure healthy choices are available for CNMI families when eating outside the home.

The Biba Healthy Restaurant Program certifies restaurants that are committed to:

- Include more fruit and vegetables, whole grains, and high-fiber foods
- Use more locally-grown or produced foods
- Emphasize whole and fresh ingredients, prepared with less sodium and sugar, and fewer processed and pre-packaged items
- Prepare foods with healthy fats, less saturated fat and minimal trans fats
- Use lean sources of protein
- Provide healthy portion sizes (small to moderate)

In order to enhance these goals and further emphasize the importance of nutrition in our community, the BIBA program has partnered with the CHCC Environmental Health Disease Prevention (EHDP) to incorporate BIBA inspections into regular sanitation inspections. This initiative will assist in promoting a healthier environment, including reducing secondhand smoke exposure. In addition, the availability of nutrition information will enable our community to choose healthier options. The BIBA Healthy Restaurant Program Inspections and Grading applies to any establishment or activity involving food service, temporary food service, pushcarts, caterers, or motor vehicle food vendors. The inspections follow the regular sanitation inspection schedule.

The BIBA Healthy Restaurant Program is able to work towards BIBA certification with interested CNMI restaurants. Please call (670) 236-8719 or send an email to bibamenu@gmail.com to inquire about the program and request for an application.

**BIBA Healthy Restaurant Program Inspection Criteria:**

1. No high-sodium condiments and sweeteners on the table including soy sauce, salt shakers, sugar packets, and powdered creamer (available upon request).
2. Provide a 100% smoke-free environment, including within 25 feet of the entrance. No obvious signs of smoking near the entrance, like ashtrays, cigarette litter, etc.
3. No smoking signs are posted in a clearly visible area at the entrance and throughout the establishment.
4. BIBA posters and other materials are posted and clearly visible in the restaurant.
5. BIBA items are clearly marked with the logo on the menu.
6. BIBA factsheet about project standards is available to customers upon request.
7. Data on number of BIBA menu items purchased provided quarterly to CHCC.

**BIBA Healthy Restaurant Program Inspection Grading Scale:**

- A+: All guidelines met (#1-7).
- A: At least any 4 of the 7 guidelines are met.
- B: At least #1, #2, and #3 are met.
- C: At least #2 and #3 are met.

**Classifications for Food Safety Rating for an establishment receiving a score of:**

- 90-100 Grade A
- 80-89 Grade B
- 70-79 Grade C
- > 69 **Closure/Suspension**

**Results:**

**BIBA GRADING A+: 4 establishment(s)**

1. Everest Restaurant, Garapan
2. Caravan Restaurant, Garapan
3. Shirley's Restaurant, Garapan & Susupe
4. CHCC Cafeteria, Navy Hill

**BIBA GRADING C: 4 establishment(s)**

1. Salty's Bar and Grill, Garapan
2. Coffee Shop, Dan Dan
3. Rendezvous Restaurant, Chalan Lau Lau
4. Paris Croissant Bakery, Garapan

**Food Safety Rating - Grade A: 38 establishment(s)**

1. D'Elegance Restaurant, Garapan
2. Julie's BBQ Stand, Garapan
3. Tribes Bar & Grill, Garapan
4. Korea House Restaurant, Susupe
5. Free Town Wholesale, San Antonio
6. Himawari, Garapan
  - Restaurant
  - Café
  - Main Kitchen
  - Wholesale
7. JM Gift Shop, Chalan Lau Lau
8. Zoom Café, Susupe
9. Tian Market I, Chalan Kanoa
10. Star Water, Garapan
11. The Old B-Bank, Garapan
12. Aqua Resort Club, Achugao
  - Sunset Beach BBQ
  - Taga Banquet Hall
  - Main Kitchen
  - Cafeteria
  - Costa Coffee Shop
  - Michelle's Beach Bar
  - Bakery
  - Rey Lounge
  - Vino Lobby Bar
  - Gift shop
  - Plumeria Hall
  - Kevin Prime Rib & Seafood
13. Marianas Breeze, Gualo Rai
14. Star Sand, Garapan
  - Retail
  - Snack Bar
15. Furusato Restaurant, Garapan
16. Green Consume Market II, Chalan Lau Lau
17. Terry and Bolis Snack Bar, Kagman
18. Paris Croissant Bake Shop, Garapan
19. Coffee Shop, Dan Dan
20. Sister Market, San Antonio
21. New Sara Market, Capitol Hill
22. Rendezvous Restaurant, Chalan Lau Lau
23. Winchell's Donut House, Susupe
24. Salty's Bar and Grill, Garapan

**Tinian:**

1. Island Store

- Retail
- Snack Mobile
- 2. Tinian Ice & Water Bottling Co.
  - Retail
  - Processing Plant
- 3. Kerida's Restaurant & BBQ House
  - Snack Mobile
- 4. Tian Hong Market
  - Retail
  - Butcher & Packing
- 5. Noi Thai's Kitchen
- 6. K-Twon Coffee

**Rota:**

1. Katie's Catering
2. Pizzeria Bar & Grill
3. Harvest Mart
4. Lucky II Mart
5. 3 Kings Market TOO!

**Food Safety Rating - Grade B: 6 establishment(s)**

1. Pier Restaurant, Garapan
2. Wu's Beans and Sprouts Wholesale, As Lito
3. Café Judy's, As Lito
4. Genpro Wholesale, San Antonio
5. Aiko's Café, Dan Dan
6. XK Market, Chalan Kanoa

**Food Safety Rating - Grade C: 1 establishment(s)**

1. New Top Store, Dan Dan

**Establishment(s) ordered CLOSED for serious violations of health and sanitation standards.**

- |   |                   |
|---|-------------------|
| 1. Lao Market, Chalan Kanoa             | Closed on 3/18/21 |
| 2. Pacific Star Wholesale, Chalan Kanoa | Closed on 3/23/21 |
| 3. Green Consume Market, As Lito        | Closed on 3/26/21 |
| 4. Family Store, Garapan                | Closed on 3/30/21 |

For more information, contact:

EHDP office at (670) 664-4870/72/73, or email the Director of EHDP, John Tagabuel, at [john.tagabuel@dph.gov.mp](mailto:john.tagabuel@dph.gov.mp).

BIBA Healthy Restaurant Program at (670)236-8719 or email [bibamenu@gmail.com](mailto:bibamenu@gmail.com). You may also visit <https://bibamenu.wixsite.com/website> for more information about the program and to download the BIBA Healthy Restaurant Program application.

CHCC Point of Contact:

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For more information about CHCC programs, please follow us on Facebook, Instagram, and Twitter at @cnmichcc, check out our website at [www.chcc.gov.mp](http://www.chcc.gov.mp) or call us at (670) 234-8950.

This press release may be found online at <http://www.chcc.gov.mp/pressrelease.html>