

# Inspection of Lodging Establishment

Score: 98.5

Establishment Name: SAN-RAN MOTEL Establishment ID: 038-20-0005

Location Address: 253 RODNEY ORR BY PASS

City: ROBBINSVILLE State: North Carolina

County: Graham Zip: 28771-0000

Permittee: EDNA PHILLIPS

Telephone: \_\_\_\_\_

Date: <u>05/29/2019</u>	Status Code: <u>A</u>
Time In: _____	Time Out: _____
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site

**Water Supply:**

Municipal/Community  On-Site

Compliance Status						Points		
<b>MANAGEMENT AND PERSONNEL; EMPLOYEE HEALTH; GOOD HYGIENE PRACTICES; PREVENTING CONTAMINATION BY HANDS (.1822, .1823)</b>								
1	IN	OUT	<del>NA</del>		PIC Present; certification by accredited program; performs duties	2		0
2	IN	OUT	<del>NA</del>		Management; employee knowledge; responsibilities and reporting	2	1	0
3	IN	OUT	<del>NA</del>		Use of reporting, restriction and exclusion	2	1	0
4	<del>IX</del>	OUT			Eating, tasting, drinking, or tobacco use	1	0.5	0
5	<del>IX</del>	OUT			Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth	1	0.5	0
6	<del>IX</del>	OUT			Hands clean; no bare hand contact with ready-to-eat food	4	2	0
<b>FOOD PROTECTION (.1823)</b>								
7	IN	OUT	<del>IX</del>		Food obtained from approved sources, received at proper temperature; food in good condition, safe, unadulterated shellstock identification; parasite destruction	3	1.5	0
8	IN	OUT	<del>IX</del>		Food separated and protected from contamination	3	1.5	0
9	IN	<del>IX</del>	N/A		Food and ice protected from environmental or other sources of contamination; proper dispensing of ice	3	<del>1X</del>	0
10	IN	OUT	<del>IX</del>	N/O	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3	1.5	0
11	IN	OUT	<del>IX</del>	N/O	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3	1.5	0
12	IN	OUT	<del>IX</del>	N/O	Potentially hazardous (time/temperature control for safety) food cold/hot held; time as a public health control	3	1.5	0
13	IN	OUT	<del>IX</del>	N/O	Potentially hazardous (time/temperature control for safety) food date marked	3	1.5	0
<b>EQUIPMENT AND UTENSILS; PROTECTION FROM CONTAMINATION; (.1824, .1827)</b>								
14	IN	OUT	<del>IX</del>		Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used	1	0.5	0
15	IN	OUT	<del>IX</del>		Utensils, equipment properly stored, dried, and handled	1	0.5	0
16	IN	OUT	<del>IX</del>		Warewashing facilities installed, maintained and used; guest room sinks sanitized when necessary	2	1	0
17	IN	OUT	<del>IX</del>		Food-contact surfaces cleaned and sanitized; sanitizer maintained as required	3	1.5	0
18	<del>IX</del>	OUT			Cooking surfaces of equipment and non-food-contact surfaces clean	1	0.5	0
19	<del>IX</del>	OUT			Single-use and single-service articles properly stored and used	1	0.5	0
20	IN	<del>IX</del>			Thermometer provided; test strips provided	2	1	<del>IX</del>
<b>WATER, PLUMBING AND WASTE (.1823, .1825, .1826)</b>								
21	<del>IX</del>	OUT			Handwashing sinks supplied and accessible; toilet tissue supplied	2	1	0
22	<del>IX</del>	OUT			Water from approved source; backflow prevention; plumbing in good repair	4	2	0
23	<del>IX</del>	OUT			Service sink or other approved method; mop storage	2	1	0
24	<del>IX</del>	OUT			Sewage and waste water disposal	4	2	0
<b>PHYSICAL FACILITIES (.1826)</b>								
25	<del>IX</del>	OUT			Meets natural ventilation and lighting requirements	2	1	0
26	<del>IX</del>	OUT			Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests	4	2	0
27	<del>IX</del>	OUT			Physical facilities installed, maintained, and clean	4	2	0
28	<del>IX</del>	OUT			Insects and rodents present; live animals prohibited from food preparation, storage, sales, display, or dining	4	2	0
<b>LAUNDRY AND LINENS (.1828)</b>								
29	<del>IX</del>	OUT			Linen changed between guests and as required	3	1.5	0
30	<del>IX</del>	OUT			Linen clean and in good repair; two sheets provided for each bed	4	2	0
31	<del>IX</del>	OUT			Linen properly handled and stored	3	1.5	0
32	IN	OUT	<del>IX</del>		Items on housekeeping carts arranged to prevent cross-contamination; housekeeping carts clean, items protected from contamination	4	2	0
<b>PREMISES, STORAGE, POISONOUS OR TOXIC MATERIALS (.1825, .1826, .1827)</b>								
33	<del>IX</del>	OUT			Garbage and refuse disposal; facilities maintained	2	1	0
34	<del>IX</del>	OUT			Premises maintained to prevent breeding and harborages	3	1.5	0
35	<del>IX</del>	OUT			Storage areas provided for maintenance equipment; stored to avoid contamination of food and food contact surfaces	3	1.5	0
36	<del>IX</del>	OUT			Approved pesticide use	3	1.5	0
37	<del>IX</del>	OUT			Household cleaning agents, medicines, and sanitizers properly stored and handled	3	1.5	0
38	<del>IX</del>	OUT			Premises kept neat and clean	2	1	0
<b>TOTAL DEDUCTIONS</b>							<b>1.5</b>	



## Comment Addendum to Lodging Establishment Report

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 County: Graham Zip: 28771-0000  
 Wastewater system:  Municipal/Community  On-Site  
 Water Supply:  Municipal/Community  On-Site  
 Permittee: EDNA PHILLIPS  
 Telephone: \_\_\_\_\_

Establishment ID: \_\_\_\_\_  
038-20-0005

Date: 05/29/2019  
 Status Code: A

- Inspection  Re-Inspection  
 Visit  
 Name Change  
 Status Change  
 Pre-Opening Visit  
 Other

### Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

### Observations and Corrective Actions

Item Number	Observation
9	NOT IN COMPLIANCE .1823; Ice machines shall be made to where customers cannot access the ice storage. PIC stated they would change it to where employees would get ice for customers.
20	NOT IN COMPLIANCE .1824; Test strips shall be provided to test the strength of the sanitizer. PIC stated she had to order it.

### Additional Comments

Person in Charge (Print & Sign): \_\_\_\_\_

Regulatory Authority (Print & Sign): ALLI HOOPER REHSID: 2765

