

Inspection of Lodging Establishment

Score: 100

Establishment Name: QUALITY INN AND SUITES

Establishment ID: 038-20-0022

Location Address: 111 RODNEY ORR BYPASS

City: ROBBINSVILLE State: North Carolina

County: Graham Zip: 28771

Permittee: MSK HOSPITALITY

Telephone: 828-479-6772

Date: 06/07/2021 Status Code: A

Time In: _____ Time Out: _____

Inspection

Re-Inspection

Wastewater System:

Municipal/Community On-Site

Water Supply:

Municipal/Community On-Site

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



Comment Addendum to Lodging Establishment Report

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- 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	
32	NOT IN COMPLIANCE .1828; Items on shopping carts shall be arranged to prevent contamination. Personal food items were found next to guest items on shopping carts. CDI by PIC

Additional Comments

Person in Charge (Print & Sign): _____

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

