

Inspection of Lodging Establishment

Score: 100

Establishment Name: TWO WHEEL INN

Establishment ID: 038-20-0031

Location Address: 2595 TALLULAH ROAD

City: ROBBINSVILLE State: North Carolina

County: Graham Zip: 28771

Permittee: DANNY MERCER

Telephone: 828-479-4248

Date: 04/05/2019 Status Code: K

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	<input checked="" type="checkbox"/>	OUT		N/A	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	<input checked="" type="checkbox"/>	OUT		N/A	Utensils, equipment properly stored, dried, and handled	1	0.5					0
16	<input checked="" type="checkbox"/>	OUT		N/A	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	IN	<input checked="" type="checkbox"/>			Thermometer provided; test strips provided	2	1					<input checked="" type="checkbox"/>
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	IN	<input checked="" type="checkbox"/>			Linen changed between guests and as required	3	1.5					<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	OUT		N/A	Items on housekeeping carts arranged to prevent crosscontamination; housekeeping carts clean, items protected from contamination	4	2					0
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	Observation/Corrective Action
20	NOT IN COMPLIANCE .1824 Test strips shall be provided to ensure sinks in guest rooms are sanitized at proper strength. CDI by getting test strips from restaurant next door. No points taken.
29	NOT IN COMPLIANCE .1828 If comforter is not washed between each guest a fold of 6 inches shall be mad so that clean linens do not contact dirty comforter. Room 9 pillows were on comforter and not on 6 inch fold. No points taken as all other rooms beds had proper fold.

Additional Comments

Person in Charge (Print & Sign): _____

Regulatory Authority (Print & Sign): JUSTIN MINTZ REHSID: 2177

