

Inspection of Lodging Establishment

Score: 93.5

Establishment Name: PHILLIPS HISTORIC MOTEL AND COTTAGES Establishment ID: 038-20-0033

Location Address: 290 N. MAIN STREET

City: ROBBINSVILLE State: North Carolina

County: Graham Zip: 28771

Permittee: WILLIAM J. YOUNG

Telephone: 828-479-3370

Date: 06/03/2020 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	NA		PIC Present; certification by accredited program; performs duties	2						0
2	IN	OUT	NA		Management; employee knowledge; responsibilities and reporting	2	1					0
3	IN	OUT	NA		Use of reporting, restriction and exclusion	2	1					0
4	IN	OUT			Eating, tasting, drinking, or tobacco use	1	0.5					0
5	IN	OUT			Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth	1	0.5					0
6	IN	OUT			Hands clean; no bare hand contact with ready-to-eat food	4	2					0
FOOD PROTECTION (.1823)												
7	IN	OUT	NA		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	N/A		Food separated and protected from contamination	3	1.5					0
9	IN	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	NA	N/O	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3	1.5					0
11	IN	OUT	NA	N/O	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3	1.5					0
12	IN	OUT	NA	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	NA	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	N/A		Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used	1	0.5					0
15	IN	OUT	N/A		Utensils, equipment properly stored, dried, and handled	1	0.5					0
16	IN	OUT	N/A		Warewashing facilities installed, maintained and used; guest room sinks sanitized when necessary	2	1					0
17	IN	OUT	N/A		Food-contact surfaces cleaned and sanitized; sanitizer maintained as required	3	1.5					0
18	IN	OUT			Cooking surfaces of equipment and nonfood-contact surfaces clean	1	0.5					0
19	IN	OUT			Single-use and single-service articles properly stored and used	1	0.5					0
20	IN	OUT			Thermometer provided; test strips provided	2	1					0
WATER, PLUMBING AND WASTE (.1823, .1825, .1826)												
21	IN	OUT			Handwashing sinks supplied and accessible; toilet tissue supplied	2	1					0
22	IN	OUT			Water from approved source; backflow prevention; plumbing in good repair	4	2					0
23	IN	OUT			Service sink or other approved method; mop storage	2	1					0
24	IN	OUT			Sewage and waste water disposal	4	2					0
PHYSICAL FACILITIES (.1826)												
25	IN	OUT			Meets natural ventilation and lighting requirements	2	1					0
26	IN	OUT			Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests	4	2				0	
27	IN	OUT			Physical facilities installed, maintained, and clean	4	2				0	
28	IN	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	OUT			Linen changed between guests and as required	3	1.5				0	
30	IN	OUT			Linen clean and in good repair; two sheets provided for each bed	4	2					0
31	IN	OUT			Linen properly handled and stored	3	1.5					0
32	IN	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	IN	OUT			Garbage and refuse disposal; facilities maintained	2	1					0
34	IN	OUT			Premises maintained to prevent breeding and harborages	3	1.5					0
35	IN	OUT			Storage areas provided for maintenance equipment; stored to avoid contamination of food and food contact surfaces	3	1.5					0
36	IN	OUT			Approved pesticide use	3	1.5					0
37	IN	OUT			Household cleaning agents, medicines, and sanitizers properly stored and handled	3	1.5					0
38	IN	OUT			Premises kept neat and clean	2	1					0
TOTAL DEDUCTIONS											6.5	



Comment Addendum to Lodging Establishment Report

Establishment Name: PHILLIPS HISTORIC MOTEL AN
 Location Address: 290 N. MAIN STREET
 City: ROBBINSVILLE State: NC
 County: Graham Zip: 28771
 Wastewater system: Municipal/Community On-Site
 Water Supply: Municipal/Community On-Site
 Permittee: WILLIAM J. YOUNG
 Telephone: 828-479-3370

Establishment ID: 038-20-0033

Date: 06/03/2020
 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	
8	NOT IN COMPLIANCE .1823; Food items shall be protected from contamination. Bulk coffee, sugar, and non-individually wrapped tea bags were found in each room. PIC stated these items are not changed between each guest.
16	NOT IN COMPLIANCE .1824; Guest sinks shall be sanitized before washing multi use utensils. PIC stated they only cleaned the sinks with normal cleaner.
17	NOT IN COMPLIANCE .1824; Food contact surfaces shall be cleaned maintaining the proper sanitation level. PIC stated the coffee pots are only rinsed out with water between guests.
20	NOT IN COMPLIANCE .1824; Test strips shall be provided in order to check that sanitizer is maintained at proper strength.
26	NOT IN COMPLIANCE .1826; Furnishings provided to guests shall be kept clean and in good repair. The couches outside cabin 203 were found to be dirty. No points taken as all other rooms were clean.
27	NOT IN COMPLIANCE .1824; Physical facilities shall be kept clean. The floors, sink, toilet, and shower in cabin 203 were found to be dirty. No points taken as all other rooms were clean.
29	NOT IN COMPLIANCE .1828; If comforter is not washed between guests, there shall be a 6 inch fold where the top sheet is folded 6 inch over the comforter. PIC was unable to say which beds had been washed. Rooms 103,108,118 and cabin 203 had improper folds. No points taken.

Additional Comments

Person in Charge (Print & Sign): _____

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

