

Inspection of Lodging Establishment

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

County: _____ Zip: _____

Permittee: _____

Telephone: _____

Date: _____	Status Code: _____
Time In: _____	Time Out: _____
<input type="radio"/> Inspection	<input type="radio"/> 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	N/A		PIC Present; certification by accredited program; performs duties	2		0
2	IN	OUT	N/A		Management; employee knowledge; responsibilities and reporting	2	1	0
3	IN	OUT	N/A		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	N/A		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	N/A	N/O	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3	1.5	0
11	IN	OUT	N/A	N/O	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3	1.5	0
12	IN	OUT	N/A	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	N/A	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 cross contamination; 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								



