

Inspection of Lodging Establishment

Score: 98

Establishment Name: CANDLEWOOD SUITES

Establishment ID: 4092200236

Location Address: 1005 MARCO DR

City: APEX State: NC

Zip: 27502 County: 92 Wake

Permittee: MARCO DRIVE HOTELS LLC

Telephone: (919) 387-8595

Date: 10/23/2024 Status Code: A

Time In: 10:25 AM Time Out: 12:15 PM

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

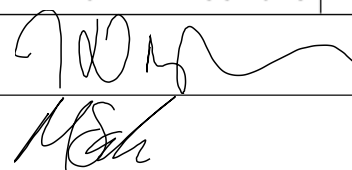
Water Supply:

Municipal/Community On-Site Supply

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 1 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 0
5	<input checked="" type="checkbox"/>	OUT			Personal cleanliness; hair restraints; clean outer clothing; no discharge from eyes, nose, or mouth	1 0 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 0
8	IN	OUT	<input checked="" type="checkbox"/>		Food separated and protected from contamination	3 1 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 0
10	IN	OUT	<input checked="" type="checkbox"/>	N/C	Potentially hazardous (time/temperature control for safety) food cooked/reheated; consumer advisory	3 1 0
11	IN	OUT	<input checked="" type="checkbox"/>	N/C	Potentially hazardous (time/temperature control for safety) food properly cooled; approved methods used	3 1 0
12	IN	OUT	<input checked="" type="checkbox"/>	N/C	Potentially hazardous (time/temperature control for safety) food cold/hot held; time as a public health control	3 1 0
13	IN	OUT	<input checked="" type="checkbox"/>	N/C	Potentially hazardous (time/temperature control for safety) food date marked	3 1 0
EQUIPMENT AND UTENSILS; PROTECTION FROM CONTAMINATION; (.1824, .1827)						
14	<input checked="" type="checkbox"/>	OUT		N/A	Equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used	1 0 0
15	<input checked="" type="checkbox"/>	OUT		N/A	Utensils, equipment properly stored, dried and handled	1 0 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 0
18	<input checked="" type="checkbox"/>	OUT			Cooking surfaces of equipment and non-food contact surfaces cleaned	1 0 0
19	<input checked="" type="checkbox"/>	OUT			Single-use and single-service articles properly stored and used	1 0 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	IN	<input checked="" type="checkbox"/>			Furnishings clean and in good repair; guest room fixtures clean and sanitized between guests	4 1 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			Linens changed between guests and as required	3 1 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 0
32	<input checked="" type="checkbox"/>	OUT		N/A	Items on housekeeping carts arranged to prevent cross contamination; house keeping 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 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 0
36	<input checked="" type="checkbox"/>	OUT			Approved pesticide use	3 1 0
37	<input checked="" type="checkbox"/>	OUT			Household cleaning agents, medicines, and sanitizers properly stored and handled	3 1 0
38	<input checked="" type="checkbox"/>	OUT			Premises kept neat and clean	2 1 0
TOTAL DEDUCTIONS:						2

Person in Charge (Print & Sign): *First* Henry *Last* Ogburn

Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba



REHS ID: 3079 - Saliba, Matthew

REHS Contact Phone Number: (919) 500-6269



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Inspection Report

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Observations and Corrective Actions

26 15A NCAC 18A .1826 (h) Observed pink residue on the shower head in room 107. The shower head in room 209 is in poor repair. Desk chairs in all rooms observed were coming apart at the seams where desk rubs against the chair. A couch in room 422 was observed with ripping on the arm rest portion. Furnishings, bathroom fixtures, carpets, and other accessories in guest rooms, shall be kept clean and in good repair. Chairs will be replaced at some point in the future. Due to their design and material, they are becoming damaged when they rub against the wooden desks. Full points not taken.

Additional Comments

Vacant/ready rooms observed today: 422, 413, 209 and 107. These were the only rooms available for evaluation.