

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BEST WESTERN PLUS	REGULAR	2023-07-18	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
BEST WESTERN PLUS	REGULAR	2023-07-18	No	9-A.(7)	Toxic materials are not properly labeled and stored.	C
				9-A.(8)	Lights are not shielded in the laundry areas and the linen storage facilities.	N
				9-A.(2)	Clean linens and supplies are not properly stored in cabinets constructed to facilitate cleaning, on shelves at least 6 inches off the floor and/or in storage rooms that are kept clean.	N
				2-A.(9)	The floors, walls, and ceilings of bedrooms, closets, and storage areas are not clean and/or not maintained.	N
BEST WESTERN PLUS	FOLLOW_UP_FULL	2023-10-20	No	2-102.12	No Certified Food Protection Manager.	N

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				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N