

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIRESIDE INN & SUITES	REGULAR	2018-01-09	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
FIRESIDE INN & SUITES	REGULAR	2018-01-09	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
				9-A.(8)	Lights are not shielded in the laundry areas and the linen storage facilities.	N
FIRESIDE INN & SUITES	REGULAR	2018-07-16	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
FIRESIDE INN & SUITES	REGULAR	2018-07-16	No		No Violations	
FIRESIDE INN & SUITES	REGULAR	2019-01-08	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
FIRESIDE INN & SUITES	REGULAR	2019-08-22	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				6-501.14.(A)	Ventilation not clean.	N
FIRESIDE INN & SUITES	REGULAR	2019-08-22	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
FIRESIDE INN & SUITES	REGULAR	2020-02-06	No	3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				6-501.12	The physical facilities are not clean.	N
FIRESIDE INN & SUITES	REGULAR	2022-02-07	No	3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				3-305.11	Food not protected from contamination during storage.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
FIRESIDE INN & SUITES	REGULAR	2022-02-07	No	5-A.(3)	Ice crushers are not maintained in a sanitary condition.	N
				9-A.(7)	Toxic materials are not properly labeled and stored.	C
FIRESIDE INN & SUITES	REGULAR	2023-02-22	No		No Violations	
FIRESIDE INN & SUITES	REGULAR	2023-02-22	No		No Violations	
FIRESIDE INN & SUITES	REGULAR	2024-02-16	No		No Violations	