DOUGLAS COUNTY Health Department
Healthy. Vibrant. Everyone. Everywhere.

FIRM/ADDR : Hampton Inn Suites @ Med Center
4401 Douglas St
Omaha, NE, 68131

Time In: 08:30 AM	Firm ID: 62052	Inspector Territory 84
Time Out: 09:10 AM	Facility Codes 01A	Inspection Date 08/04/2026

BRICK & MORTAR ESTABLISHMENT INSPECTION REPORT

Purpose
Routine

Rating:
A

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 3 days for Priority Items, 10 days for Priority Foundation Items (8-405.11), and 90 days for Core Items (8-406.11).

TOTAL P:	0	TOTAL PF:	0	TOTAL C:	0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

		Compliance Status			Compliance Status
Circle designated compliance status (IN,OUT,N/O,N/A) for each numbered item **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable			Mark "X" in appropriate box for C and/or R **C**=corrected on-site during inspection **R**=repeat violation		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	16	IN	Food-contact surfaces; cleaned & sanitized
2	IN	Certified Food Protection Manager	17	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food
3	IN	Management and employee knowledge, responsibilities, and reporting	18	NO	Proper cooking time & temperature
4	IN	Proper use of restriction & exclusion	19	NO	Proper reheating procedures for hot holding
5	IN	Clean-up of Vomiting and Diarrheal Events	20	NO	Proper cooling time & temperature
6	IN	Proper eating, tasting, drinking or tobacco use	21	IN	Proper hot holding temperatures
7	IN	No discharge from eyes, nose, and mouth	22	IN	Proper cold holding temperatures
8	IN	Hands clean & properly washed	23	IN	Proper date marking & disposition
9	IN	No bare hand contact with RTE foods or approved alternate method properly followed	24	IN	Time as a public health control; procedures & record
10	IN	Adequate handwashing facilities supplied & accessible	25	N/A	Consumer advisory provided for raw or undercooked foods
11	IN	Food obtained from approved source	26	N/A	Pasteurized foods used; prohibited foods not offered
12	NO	Food received at proper temperature	27	N/A	Food additives: approved & properly used
13	IN	Food in good condition, safe, & unadulterated	28	IN	Toxic substances properly identified, stored, & used
14	N/A	Required records available; shellstock tags, parasite destruction	29	N/A	Compliance with variance, specialized process. & HACCP plan
15	IN	Food separated & protected	Risk Factors are practices or procedures identified as the most prevalentcontributing factors of foodborne illness or injury. Public Health Interventions arecontrol measures to prevent foodborne illness or injury.		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods

30		Pasteurized eggs used where required	44		Utensils, equipment & linens; properly stored, dried, & handled
31		Water & ice from approved source	45		Single-use & single-service articles; properly stored & used
32		Variance obtained for specialized processing methods	46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	47		Food & non-food contact surfaces cleanable, properly designed, constructed & used
34		Plant food properly cooked for hot holding	48		Warewashing facilities; installed, maintained, & used; test strips
35		Approved thawing methods used	49		Non-food contact surfaces clean
36		Thermometers provided & accurate	50		Hot & cold water available; adequate pressure
37		Food properly labeled; original container	51		Plumbing installed; proper backflow devices
38		Insect, rodents & animals not present; no unauthorized person	52		Sewage & waste water properly disposed
39		Contamination prevented during food preparation, storage and display	53		Toilet facilities; properly constructed, supplied, & cleaned
40		Personal cleanliness	54		Garbage & refuse properly disposed; facilities maintained
41		Wiping cloths; properly used & stored	55		Physical facilities installed, maintained, and clean
42		Washing fruits & vegetables	56		Adequate ventilation and lighting; designated areas used
43		In-use utensils; properly stored			