

Kansas Department of Agriculture

Division of Food Safety and Lodging

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KANSAS LODGING ESTABLISHMENT INSPECTION REPORT

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

NOTE: Inspector will check items of non-compliance and indicate deficiency.

Insp Date: 1/13/2014	Business ID: 0740131L	Inspection: 07002776
Business: Quality Inn		Store ID:
		Phone: 6204427700
		Inspector: KDA07
		Reason: 10 Licensing
		Results: No Follow-up

3232 N. Summit Street
Arkansas City, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/13/14	11:50 AM	02:00 PM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

LODGING ESTABLISHMENT PROFILE

Rooms Licensed 80 Rooms Confirmed p

Food Service Licensed FSR Rooms Insp. 7 No. of Violations 7 Insp. Notification Email

Lic. Insp. Yes Lic. Approved Yes Left App. Yes Insp. Sent To 'hiren1947@gmail.com'

Rooms inspected 101, 119, 123, 137, 231, 237, 243

Address Verified p

Licensure Y N O A C R

- | | | | | | | |
|--|----|----|----|----|----|----|
| 1. Application and fees submitted. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 4-27-3(a)(1) Application and fees submitted | | | | | | |
| <i>[Facility changed ownership to Ark City Hotels and failed to apply for a new license. Facility submitted application and partial fees to KDA Topeka office. Explained to manager that credit card form needed to be adjusted to allow for charge of credit card fees to process application Topeka office reported application and fees recieved.COS]</i> | | | | | | |
| 2. Complete plans submitted. | .. | .. | .. | p | .. | .. |
| 3. Variance request requirements met. | .. | .. | .. | p | .. | .. |

Food Service & Food Safety Y N O A C R

- | | | | | | | |
|---|---|----|----|----|----|----|
| 4. Food service for the general public licensed. | p | .. | .. | .. | .. | .. |
| 5. Commercially prepared and prepackaged food meets requirements. | p | .. | .. | .. | .. | .. |
| 6. Food service for overnight guests in compliance. | p | .. | .. | .. | .. | .. |

Imminent Health Hazard Y N O A C R

- | | | | | | | |
|---|---|----|----|----|----|----|
| 7. Operations discontinued and regulatory authority notified. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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General Requirements	Y	N	O	A	C	R
8. License posted and regulations in compliance.	p
9. Hot water capacity sufficient to meet demand.	p
10. Adequate hand washing facilities supplied and accessible.	p
11. Toilet facilities: properly constructed, supplied and clean.	p
Personnel	Y	N	O	A	C	R
12. Employees excluded for health problems.	p
13. Employee hands clean and properly washed.	p
14. Employee clothing clean and in good repair.	p
Guest & Public Safety	Y	N	O	A	C	R
15. Facility structurally sound with repairs and maintenance to ensure safety.	p
16. Evacuation, fire, and carbon monoxide safety measures maintained.	..	p
<i>Fail Notes</i> 4-27-8(c) <i>CO detectors provided as required [No CO detector located in swimming pool supply equipment storage room for natural gas heater for pool, Maintenance room where natural gas is used to heat water tanks has no CO detection available.]</i>						
Guest Rooms	Y	N	O	A	C	R
17. Guest rooms maintained clean and in good repair; toilet room and hand sink requirements met.	p
18. Guest rooms properly serviced and cleaned, cribs clean.	..	p
<i>Fail Notes</i> 4-27-9(h)(1) <i>Floors cleaned before each new guest. [Floor juncture beside bathroom tub in rooms 119, 123, 137 with buildup of dirt]</i>						
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.	p
20. Guestroom free of insects, rodents, and pests.	p
21. Pet requirements met.	..	p
<i>Fail Notes</i> 4-27-9(q)(1) <i>Pet advisory posted conspicuously [No pest policy posted at front desk in facility.]</i>						
22. Door lock requirements met.	p
Dishware & Utensils	Y	N	O	A	C	R
23. Dishware and utensils cleaned, sanitized, handled and stored.	p
24. Cleaning and sanitizing requirements met.	p
Housekeeping & Laundry Facilities	Y	N	O	A	C	R
25. Carts properly designed, maintained and operated to prevent contamination.	p
26. Laundry facilities provided, maintained clean and in good repair.	p
27. Single use gloves available; storage areas maintained.	p
Poisonous or Toxic Materials	Y	N	O	A	C	R
28. Toxic substances allowed, stored, located, labeled and used.	p
Public Indoor Areas	Y	N	O	A	C	R
29. Public indoor areas; equipment and furnishings maintained, clean and in good repair.	p
30. Fitness rooms bathhouse and spa maintained clean and in good repair.	p

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Ice & Ice Dispensing	Y	N	O	A	C	R
31. Ice from approved source dispensed by sanitary methods.	p
32. Ice machines/buckets properly cleaned, sanitized, maintained and used.	..	p
<i>Fail Notes</i> 4-27-14(d)(1)(C) <i>Ice container cleaned and sanitized for new guests [Ice buckets for rooms not washed and sanitized using a sanitizing process.]</i>						

Exterior Premises	Y	N	O	A	C	R
33. Exterior areas including playgrounds and storage areas clean and good repair.	p
34. Refuse containers maintained; vector control measures implemented, pets.	p

Swimming Pools, RWF's & Hot Tubs	Y	N	O	A	C	R
35. Facility properly designed, maintained sanitary and safe.	p
36. Water quality, clarity requirements met.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
37. Fecal, vomit, and body fluid response requirements met.	p
38. Operation & maintenance procedures met.	p

Water Supply System	Y	N	O	A	C	R
39. Potable water supply used.	p
40. Boil water advisories properly addressed.	p

Sewage Systems	Y	N	O	A	C	R
41. Sewage and waste water properly disposed.	p

Electrical Systems	Y	N	O	A	C	R
42. Electrical properly installed and maintained.	..	p
<i>Fail Notes</i> 4-27-19(a)(2) <i>Junctures and boxes covered [Cable outlet in room 101 broken needing replaced]</i>						
4-27-19(b) <i>Emergency lighting in working condition [by laundry room emergency lighting not functioning when tested.]</i>						

Plumbing Systems	Y	N	O	A	C	R
43. Plumbing properly installed, supplied and maintained.	p
44. Proper use of backflow devices and testing requirements.	p

HVAC Systems	Y	N	O	A	C	R
45. Approved equipment installed and maintained in good repair.	p
46. Safety issues for gas, electric and ventilation met.	p

Swimming Pool, Hot Tub, RWF Survey	In Operation	Not in Operation	None
Indoor Pool	i	x	j
Outdoor Pool	i	j	x
Indoor Hot Tub	i	x	j
Outdoor Hot Tub	i	j	x
Indoor RWF	i	j	x
Outdoor RWF	i	j	x

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Swimming Pool, Hot Tub, RWF Details

EDUCATIONAL MATERIALS

The following educational materials were provided: p

This item has Notes. See Footnote 2 at end of questionnaire.

<i>Material Distributed</i>	<i>Lodging Handout #74</i>	<i>Carbon Monoxide Log</i>
	<i>Lodging Handout #75</i>	<i>Smoke Alarm Log</i>
	<i>Lodging Handout #78</i>	<i>Bed Bug Control</i>
	<i>Lodging Handout #80</i>	<i>Pets Allowed</i>
	<i>Lodging Handout #85</i>	<i>Pool, Hot Tub, and RWF Log</i>
	<i>Lodging Handout #86</i>	<i>Fecal and Vomit Log</i>

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Footnote 1

Notes:

Reviewed logs and discussed maintenance policies with maintenance man. Pool closed due to heater issues at time of inspection but records were current and no testing observed as being out of standard. Recommended to maintenance person that he is clear when he writes a result that requires a period. Some PH readings looked like 7.8 rather than 7.8.

Footnote 2

Notes:

License approved ok to operate