

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

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: 6/26/2015 **Business ID:** 120540LD
Business: MIKE'S LITTLE BRICK INN

Inspection: 29001898
Store ID:
Phone: 6208565000
Inspector: KDA29
Reason: 10 Licensing
Results: No Follow-up

1103 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/26/15	10:50 AM	12:20 PM	1:30	0:20	1:50	0	
Total:			1:30	0:20	1:50	0	

LODGING ESTABLISHMENT PROFILE

Rooms Licensed 7 Rooms Confirmed p
 Food Service Licensed FSR Rooms Insp. 7 No. of Violations 3 Insp. Notification Email
 Lic. Insp. Yes Lic. Approved Yes Left App. No Insp. Sent To michaelboyce75@yahoo.com

Rooms inspected S1 through S7

Address Verified p

Licensure

- | | | | | | | |
|---------------------------------------|----|----|----|----|----|----|
| | Y | N | O | A | C | R |
| 1. Application and fees submitted. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | .. |

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General Requirements	Y	N	O	A	C	R
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) CO detectors provided as required [A CO detector was not installed in the maintenance room with the gas furnace.]						
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
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
22. Door lock requirements met.	..	p
<i>Fail Notes</i> 4-27-9(r)(2) Secondary locks shall be provided [The doors to the guest rooms do not have secondary door locks.]						
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
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
Exterior Premises	Y	N	O	A	C	R
33. Exterior areas including playgrounds and storage areas clean and good repair.	p

