

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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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: 9/26/2012 **Business ID:** 3322701L
Business: Cobblestone Inn
 1000 N LL & G

 Anthony, Ks 67003

Inspection: 33001956
Store ID:
Phone: 620-842-5200
Inspector: KDA33
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/26/12	09:35 AM	11:15 AM	1:40	1:15	2:55	0	
Total:			1:40	1:15	2:55	0	

LODGING ESTABLISHMENT PROFILE

Rooms Licensed 45 Rooms Confirmed p
 Food Service Complimentary Guest Rooms 6 No. of Violations 0 Insp. Notification Email
 Lic. Insp. Yes Lic. Approved Yes Left App. No Insp. Sent To esmith@staycobblestone.com

Rooms inspected 108,110,114,121,219,227

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)						
<i>CO detectors provided as required [No carbon monoxide detectors in laundry with gas dryers and in mechanical room with gas hot water tanks and furnace.]</i>						
4-27-8(d)(12)						
<i>Evacuation route posted in guest rooms [Facility has evacuation routes, but they still need to be posted in guest rooms.]</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
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
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

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Exterior Premises	Y N O A C R
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34. Refuse containers maintained; vector control measures implemented, pets.	p " " " " "
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Swimming Pools, RWF's & Hot Tubs	Y N O A C R
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35. Facility properly designed, maintained sanitary and safe.	" " " p " "
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36. Water quality, clarity requirements met.	" " " p " "
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37. Fecal, vomit, and body fluid response requirements met.	" " " p " "
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38. Operation & maintenance procedures met.	" " " p " "
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Water Supply System	Y N O A C R
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39. Potable water supply used.	p " " " " "
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40. Boil water advisories properly addressed.	" " " p " "
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Sewage Systems	Y N O A C R
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41. Sewage and waste water properly disposed.	p " " " " "
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Electrical Systems	Y N O A C R
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42. Electrical properly installed and maintained.	p " " " " "
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Plumbing Systems	Y N O A C R
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43. Plumbing properly installed, supplied and maintained.	p " " " " "
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44. Proper use of backflow devices and testing requirements.	p " " " " "
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HVAC Systems	Y N O A C R
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45. Approved equipment installed and maintained in good repair.	p " " " " "
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46. Safety issues for gas, electric and ventilation met.	p " " " " "
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Swimming Pool, Hot Tub, RWF Survey	In Operation Not in Operation None
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Indoor Pool	i	i	x
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Outdoor Pool	i	i	x
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Indoor Hot Tub	i	i	x
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Outdoor Hot Tub	i	i	x
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Indoor RWF	i	i	x
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Outdoor RWF	i	i	x
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Swimming Pool, Hot Tub, RWF Details

EDUCATIONAL MATERIALS

The following educational materials were provided: "