

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: 10/18/2012 **Business ID:** 113705LD
Business: WHEATLAND INN

Inspection: 33001994
Store ID:
Phone: 6208429195
Inspector: KDA33
Reason: 03 Complaint
Results: No Follow-up

322 W MAIN ST
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/18/12	02:20 PM	03:25 PM	1:05	0:35	1:40	0	
Total:			1:05	0:35	1:40	0	

LODGING ESTABLISHMENT PROFILE

Rooms Licensed 0 Rooms Confirmed Updated Rooms Licensed 26
 Food Service None Guest Rooms 6 No. of Violations 0 Insp. Notification Fax
 Lic. Insp. Insp. Insp. Sent To 6208429378

Rooms inspected 103,104,111,203,208,211

Address Verified p

Licensure Y N O A C R

- 1. Application and fees submitted.
- 2. Complete plans submitted.
- 3. Variance request requirements met.

Food Service & Food Safety Y N O A C R

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

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.
- 9. Hot water capacity sufficient to meet demand.
- 10. Adequate hand washing facilities supplied and accessible.

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General Requirements	Y	N	O	A	C	R
11. Toilet facilities: properly constructed, supplied and clean.
Personnel	Y	N	O	A	C	R
12. Employees excluded for health problems.
13. Employee hands clean and properly washed.
14. Employee clothing clean and in good repair.
Guest & Public Safety	Y	N	O	A	C	R
15. Facility structurally sound with repairs and maintenance to ensure safety.
16. Evacuation, fire, and carbon monoxide safety measures maintained.
Guest Rooms	Y	N	O	A	C	R
17. Guest rooms maintained clean and in good repair; toilet room and hand sink requirements met.
18. Guest rooms properly serviced and cleaned, cribs clean.
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.
20. Guestroom free of insects, rodents, and pests.	p
21. Pet requirements met.
22. Door lock requirements met.
Dishware & Utensils	Y	N	O	A	C	R
23. Dishware and utensils cleaned, sanitized, handled and stored.
24. Cleaning and sanitizing requirements met.
Housekeeping & Laundry Facilities	Y	N	O	A	C	R
25. Carts properly designed, maintained and operated to prevent contamination.
26. Laundry facilities provided, maintained clean and in good repair.
27. Single use gloves available; storage areas maintained.
Poisonous or Toxic Materials	Y	N	O	A	C	R
28. Toxic substances allowed, stored, located, labeled and used.
Public Indoor Areas	Y	N	O	A	C	R
29. Public indoor areas; equipment and furnishings maintained, clean and in good repair.
30. Fitness rooms bathhouse and spa maintained clean and in good repair.
Ice & Ice Dispensing	Y	N	O	A	C	R
31. Ice from approved source dispensed by sanitary methods.
32. Ice machines/buckets properly cleaned, sanitized, maintained and used.
Exterior Premises	Y	N	O	A	C	R
33. Exterior areas including playgrounds and storage areas clean and good repair.
34. Refuse containers maintained; vector control measures implemented, pets.
Swimming Pools, RWF's & Hot Tubs	Y	N	O	A	C	R
35. Facility properly designed, maintained sanitary and safe.
36. Water quality, clarity requirements met.

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Swimming Pools, RWF's & Hot Tubs	Y	N	O	A	C	R
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| 37. Fecal, vomit, and body fluid response requirements met. | .. | .. | .. | .. | .. | .. |
| 38. Operation & maintenance procedures met. | .. | .. | .. | .. | .. | .. |

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

Sewage Systems	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 41. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
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Electrical Systems	Y	N	O	A	C	R
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| 42. Electrical properly installed and maintained. | .. | .. | .. | .. | .. | .. |
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Plumbing Systems	Y	N	O	A	C	R
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| 43. Plumbing properly installed, supplied and maintained. | .. | .. | .. | .. | .. | .. |
| 44. Proper use of backflow devices and testing requirements. | .. | .. | .. | .. | .. | .. |

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

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

Swimming Pool, Hot Tub, RWF Details
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EDUCATIONAL MATERIALS

The following educational materials were provided: ..