

KANSAS LODGING ESTABLISHMENT INSPECTION REPORT

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(d)(6)(A) <i>Fire extinguishers in accessible locations</i> <i>[No fire extinguisher on west side of main wing]</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
<i>Fail Notes</i> 4-27-9(b) <i>Furnishings clean/good repair</i> <i>[Recliner in room 24 has a broken handle]</i>						
18. Guest rooms properly serviced and cleaned, cribs clean.	..	p
<i>Fail Notes</i> 4-27-9(h)(2) <i>Furniture cleaned before each new guest.</i> <i>[Debris under chair cushion room 22 and 26]</i> 4-27-9(h)(3) <i>Drawers cleaned before each new guest.</i> <i>[Debris in left side drawer in room 22]</i>						
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.	..	p
<i>Fail Notes</i> 4-27-9(m) <i>Refrigerators cleaned before each new guest</i> <i>[Freezer has plastic package of food frozen inside in room 25]</i> 4-27-9(n) <i>Appliances clean and UL approved</i> <i>[Microwave interior plate and back wall has dried on debris room 23]</i>						
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

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Ice & Ice Dispensing	Y	N	O	A	C	R
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| 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
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| 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
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|---|----|----|----|---|----|----|
| 35. Facility properly designed, maintained sanitary and safe. | .. | .. | .. | p | .. | .. |
| 36. Water quality, clarity requirements met. | .. | .. | .. | p | .. | .. |
| 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
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| 39. Potable water supply used. | p | .. | .. | .. | .. | .. |
| 40. Boil water advisories properly addressed. | .. | .. | .. | p | .. | .. |

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 | .. | .. | .. | .. | .. |
| 44. Proper use of backflow devices and testing requirements. | p | .. | .. | .. | .. | .. |

HVAC Systems	Y	N	O	A	C	R
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| 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
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|-----------------|---|---|---|
| Indoor Pool | i | i | x |
| Outdoor Pool | i | i | x |
| Indoor Hot Tub | i | i | x |
| Outdoor Hot Tub | i | i | x |
| Indoor RWF | i | i | x |
| Outdoor RWF | i | i | x |

Swimming Pool, Hot Tub, RWF Details
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EDUCATIONAL MATERIALS

The following educational materials were provided: p

<i>Material Distributed</i>	<i>Lodging Handout #70</i>	<i>Lodging Code</i>
	<i>Lodging Handout #74</i>	<i>Carbon Monoxide Log</i>
	<i>Lodging Handout #75</i>	<i>Smoke Alarm Log</i>