

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

LODGING ESTABLISHMENT COMPLIANCE SURVEY

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: 7/7/2010	Business ID: 3301881L	Inspection: 33000710
Business: Spinner's 416 W Main		Store ID:
		Phone: 620-842-5222
		Inspector: KDA33
Anthony , Ks 67003		Reason: 10 Licensing

Reference:

Time In: 4:00pm Travel Time: 95min Guest Rooms Inspected: 4 Indoor Pool: No Indoor Pool Pool Disinfectant: Pool pH Level: Pool Comply Local Insp.: Outdoor Hot Tub: No Outdoor Hot Tub Hot Tub Residual Level: Hot Tub Temp <=104 F: HT Clarity Deepest Point: Indoor RWF: No Indoor RWF RWF Disinfectant: RWF pH Level: RWF Comply Local: Handout #s: yes CAP: License Approved?: Yes	Time Out: 5:30pm Total No. of Rooms: 4 Room numbers inspected: 1,3,4,5 Outdoor Pool: No Outdoor Pool Pool Residual Level: Pool Clarity Deepest Pt: Indoor Hot Tub: No Indoor Hot Tub Hot Tub Disinfectant: Hot Tub pH Level: Hot Tub Temperature: HT Comply Local Insp.: Outdoor RWF: No Outdoor RWF RWF Residual Level: RWF Clarity Deepest Pt: Food Service Provided: No Educational/Training: Yes Left Application?: Yes Number of Violations: 7
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Licensure	Y	N	O	A	C	R	Notes
1. Application and fees submitted.		X					28-36-71(a)(1) Application and fees submitted
2. Complete plans submitted.				X			
3. Variance request requirements met.				X			

Inspector

Acknowledged Receipt

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Food Service & Food Safety	Y	N	O	A	C	R	Notes
4. Food service for the general public licensed.				X			
5. Commercially prepared and prepackaged food meets requirements.				X			
6. Food service for overnight guests in compliance.				X			

Imminent Health Hazard	Y	N	O	A	C	R	Notes
7. Operations discontinued and regulatory authority notified.	X						

General Requirements	Y	N	O	A	C	R	Notes
8. License posted and regulations in compliance.				X			
9. Hot water capacity sufficient to meet demand.	X						
10. Adequate hand washing facilities supplied and accessible.	X						
11. Toilet facilities: properly constructed, supplied and clean.		X					28-36-74(g)(6) Floor covering maintained and cleanable

Personnel	Y	N	O	A	C	R	Notes
12. Employees excluded for health problems.			X				
13. Employee hands clean and properly washed.			X				
14. Employee clothing clean and in good repair.	X						

Guest & Public Safety	Y	N	O	A	C	R	Notes
15. Facility structurally sound with repairs and maintenance to ensure safety.	X						
16. Evacuation, fire, and carbon monoxide safety measures maintained.		X					28-36-76(c) CO detectors provided as required 28-36-76(d)(6)(A) Fire extinguishers in accessible locations

Guest Rooms	Y	N	O	A	C	R	Notes
17. Guest rooms maintained clean and in good repair							
toilet room and hand sink requirements met.		X					28-36-77(a)(1) Floor/wall junctures properly constructed
18. Guest rooms properly serviced and cleaned, cribs clean.			X				
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.	X						
20. Guestroom free of insects, rodents, and pests.	X						
21. Pet requirements met.				X			

Inspector

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22. Door lock requirements met.	X						
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Dishware & Utensils	Y	N	O	A	C	R	Notes
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23. Dishware and utensils cleaned, sanitized, handled and stored.			X				
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24. Cleaning and sanitizing requirements met.			X				
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Housekeeping & Laundry Facilities	Y	N	O	A	C	R	Notes
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25. Carts properly designed, maintained and operated to prevent contamination.			X				
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26. Laundry facilities provided, maintained clean and in good repair.	X						
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27. Single use gloves available storage areas maintained.			X				
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Poisonous or Toxic Materials	Y	N	O	A	C	R	Notes
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28. Toxic substances allowed, stored, located, labeled and used.	X						
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Public Indoor Areas	Y	N	O	A	C	R	Notes
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29. Public indoor areas equipment and furnishings maintained, clean and in good repair.				X			
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30. Fitness rooms bathhouse and spa maintained clean and in good repair.				X			
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Ice & Ice Dispensing	Y	N	O	A	C	R	Notes
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31. Ice from approved source dispensed by sanitary methods.				X			
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32. Ice machines/buckets properly cleaned, sanitized, maintained and used.				X			
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Exterior Premises	Y	N	O	A	C	R	Notes
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33. Exterior areas including playgrounds and storage areas clean and good repair.	X						
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34. Refuse containers maintained vector control measures implemented, pets.	X						
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Swimming Pools, RWF's & Hot Tubs	Y	N	O	A	C	R	Notes
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35. Facility properly designed, maintained sanitary and safe.				X			
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36. Water quality, clarity requirements met.				X			
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37. Fecal, vomit, and body fluid response requirements met.				X			
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38. Operation & maintenance procedures met.				X			
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Water Supply System	Y	N	O	A	C	R	Notes
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39. Potable water supply used.	X						
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40. Boil water advisories properly addressed.				X			
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Sewage Systems	Y	N	O	A	C	R	Notes
41. Sewage and waste water properly disposed.	X						

Electrical Systems	Y	N	O	A	C	R	Notes
42. Electrical properly installed and maintained.		X					28-36-87(a)(1)(C)Ground fault installed by January 1, 2010

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

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

Result:No Follow-up

Notes:

- 1. Application and fees have not been sent in.(Will send tomorrow)
- 11. Carpet in the toilet rooms in room 3,4, and suite 1.(Will be replaced with new flooring before renting)
- 16. No carbon monoxide detector in suite 1 with gas hot water tank.
- 16. No fire extinguisher within 75 feet of each guest room.
- 17. No baseboards in bedroom and living area of suite 1.
- 42. No Ground Fault Circuit Interrupter(GFCI's) at outlets within 5 feet of water in suite 1's kitchen and rooms 3,4,5 toilet room.

Note: Room 2 is used as in house laundry.

Handouts: Lodging Regulations, Bedbug handout, lodging application

Facility is approved for licensing.

Inspector

Acknowledged Receipt