

**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:** 9/9/2010      **Business ID:** 107949LD  
**Business:** AMERICAS BEST VALUE INN

1617 N SUMMIT ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 33000790  
**Store ID:**  
**Phone:** 7146085381  
**Inspector:** KDA33  
**Reason:** 12 Expired License

**Reference:**

**Time In:** 9:30am  
**Travel Time:** 90min  
**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:**  
**CAP:** No  
**License Approved?:** Yes

**Time Out:** 11:00am  
**Total No. of Rooms:** 47  
**Room numbers inspected:** 112,116,150,168  
**Outdoor Pool:** Not in operation  
**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:** Complementary  
**Educational/Training:** Yes  
**Left Application?:** No  
**Number of Violations:** 7

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			

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 Inspector

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 Acknowledged Receipt

## LODGING ESTABLISHMENT COMPLIANCE SURVEY

<b>Food Service &amp; Food Safety</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

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

<b>General Requirements</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
8. License posted and regulations in compliance.		X					28-36-74(a)(1) License visible to guest
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						

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

<b>Guest &amp; Public Safety</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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(d)(8)(A) Smoke detectors in working condition

<b>Guest Rooms</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
17. Guest rooms maintained clean and in good repair toilet room and hand sink requirements met.	X						
18. Guest rooms properly serviced and cleaned, cribs clean.	X						
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.		X					28-36-77(k) Single service articles prepackaged
20. Guestroom free of insects, rodents, and pests.	X						
21. Pet requirements met.	X						
22. Door lock requirements met.	X						

<b>Dishware &amp; Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
23. Dishware and utensils cleaned, sanitized, handled and stored.	X						
24. Cleaning and sanitizing requirements met.				X			

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Inspector

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## LODGING ESTABLISHMENT COMPLIANCE SURVEY

<b>Housekeeping &amp; Laundry Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
25. Carts properly designed, maintained and operated to prevent contamination.	X						
26. Laundry facilities provided, maintained clean and in good repair.		X					28-36-79(b)(8) Hand sink provided in laundry area as required
27. Single use gloves available storage areas maintained.	X						

<b>Poisonous or Toxic Materials</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
28. Toxic substances allowed, stored, located, labeled and used.	X						

<b>Public Indoor Areas</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
29. Public indoor areas equipment and furnishings maintained, clean and in good repair.	X						
30. Fitness rooms bathhouse and spa maintained clean and in good repair.				X			

<b>Ice &amp; Ice Dispensing</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
31. Ice from approved source dispensed by sanitary methods.	X						
32. Ice machines/buckets properly cleaned, sanitized, maintained and used.	X						

<b>Exterior Premises</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
33. Exterior areas including playgrounds and storage areas clean and good repair.	X						
34. Refuse containers maintained vector control measures implemented, pets.	X						

<b>Swimming Pools, RWF's &amp; Hot Tubs</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
35. Facility properly designed, maintained sanitary and safe.		X					28-36-84(c)(1)(A) Flotation device with appropriate rope length provided  28-36-84(c)(8) Rules of operation posted
36. Water quality, clarity requirements met.			X				
37. Fecal, vomit, and body fluid response requirements met.			X				
38. Operation & maintenance procedures met.	X						

Inspector \_\_\_\_\_

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## LODGING ESTABLISHMENT COMPLIANCE SURVEY

<b>Water Supply System</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
39. Potable water supply used.	X						
40. Boil water advisories properly addressed.				X			

<b>Sewage Systems</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
41. Sewage and waste water properly disposed.	X						

<b>Electrical Systems</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
42. Electrical properly installed and maintained.	X						

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

<b>HVAC Systems</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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. Fees for 2010 not submitted.
- 8. License not posted visible to guest.
- 16. Smoke detector not functioning in room 112,150.
- 19. Single use coffee cups in rooms not prepackaged as required in all rooms inspected.
- 26. No handsink in laundry, only three compartment sink for washing, rinsing, and sanitizing ice buckets and coffee pots.
- 35. Floatation device does not have a rope 1 1/2 times the width of the pool attached to it.
- 35. Letters on "Warning No Lifeguard on Duty" sign are not at least 4 inches tall.

Facility is approved for licensing. Application and fees of \$150 must be submitted within 5 business days.

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Inspector

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