

Kansas Department of Agriculture
Division of Food Safety and Lodging
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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: 12/9/2010 **Business ID:** 3303431L
Business: Town House Motor Inn
 426 S Summit St

 Arkansas City, Ks 67005

Inspection: 33000936
Store ID:
Phone: 620-442-4000
Inspector: KDA33
Reason: 10 Licensing

Reference:

Time In: 11:00am
Travel Time: 45min
Guest Rooms Inspected: 6
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: 12:40pm
Total No. of Rooms: 24
Room numbers inspected: see notes
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?: No
Number of Violations:

Licensure	Y	N	O	A	C	R	Notes
1. Application and fees submitted.	X						
2. Complete plans submitted.			X				
3. Variance request requirements met.				X			

Food Service & Food Safety	Y	N	O	A	C	R	Notes
4. Food service for the general public licensed.				X			

 Inspector

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LODGING ESTABLISHMENT COMPLIANCE SURVEY

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						

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)(B)(iv) Extinguishers inspected annually 28-36-76(d)(8) Smoke detectors provided 28-36-76(d)(8)(C) Smoke detector tests logged and maintained 28-36-76(d)(11)(A)(ii) Exit signs visible from exterior guest rooms 28-36-76(d)(12) Evacuation route posted in guest rooms

Inspector _____

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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						
18. Guest rooms properly serviced and cleaned, cribs clean.		X					28-36-77(h)(4) Toilets/sinks are cleaned and sanitized before each new guest.
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					28-36-77(q)(1) Pet advisory posted conspicuously
22. Door lock requirements met.	X						

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

Housekeeping & Laundry Facilities	Y	N	O	A	C	R	Notes
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						

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

Public Indoor Areas	Y	N	O	A	C	R	Notes
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			

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

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

Swimming Pools, RWF's & Hot Tubs	Y	N	O	A	C	R	Notes
35. Facility properly designed, maintained sanitary and safe.				X			
36. Water quality, clarity requirements met.				X			
37. Fecal, vomit, and body fluid response requirements met.				X			
38. Operation & maintenance procedures met.				X			

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

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:

Rooms inspected: 1,2,8,29,26,34

- 16. No carbon monoxide detector in laundry with gas dryer.
- 16. No smoke detector in laundry.
- 16. Fire extinguisher in laundry has not been inspected.
- 16. No smoke detector logs maintained.
- 16. No exit signs visible to second floor exterior rooms.
- 16. No evacuation routes posted in second floor rooms.

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18. Base of toilet is dirty and has hair on it in rooms 8 and 34.

21. No "pet friendly" sign posted at front desk.

26. No handsink in laundry.

42. No ground fault circuit interrupter(GFCI) on vanity light outlets within 5 ft of water.

Facility is approved for a lodging license.

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