

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: 8/30/2010 **Business ID:** 107751LD
Business: AMERICAS BEST VALUE INN

1616 US HWY 36
 BELLEVILLE, KS 66935

Inspection: 74000947
Store ID:
Phone: 7855272231
Inspector: KDA74
Reason: 12 Expired License

Reference:

Time In: 1:00 PM
Travel Time: 5 minutes
Guest Rooms Inspected: 10
Indoor Pool: No Indoor Pool
Pool Disinfectant:
Pool pH Level:
Pool Comply Local Insp.: Not Applicable
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: Not Applicable
Handout #s: no
CAP: No
License Approved?: Yes

Time Out: u
Total No. of Rooms: 40
Room numbers inspected: see notes
Outdoor Pool: Not in operation
Pool Residual Level:
Pool Clarity Deepest Pt:
Indoor Hot Tub: Not in operation
Hot Tub Disinfectant:
Hot Tub pH Level:
Hot Tub Temperature:
HT Comply Local Insp.: Not Applicable
Outdoor RWF: No Outdoor RWF
RWF Residual Level:
RWF Clarity Deepest Pt:
Food Service Provided: Complementary
Educational/Training: No
Left Application?: Yes
Number of Violations: 8

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

LODGING ESTABLISHMENT COMPLIANCE SURVEY

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						

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(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						
18. Guest rooms properly serviced and cleaned, cribs clean.		X					28-36-77(h)(1) Floors cleaned before each new guest.28-36-77(h)(7) trash emptied
19. Coffeemakers and appliances approved, located, maintained clean and in good repair.		X					28-36-77(m) Refrigerators cleaned before each new guest
20. Guestroom free of insects, rodents, and pests.	X						
21. Pet requirements met.	X						
22. Door lock requirements met.	X						

Dishware & Utensils	Y	N	O	A	C	R	Notes
--------------------------------	----------	----------	----------	----------	----------	----------	--------------

Inspector

Acknowledged Receipt

LODGING ESTABLISHMENT COMPLIANCE SURVEY

23. Dishware and utensils cleaned, sanitized, handled and stored.	X						
24. Cleaning and sanitizing requirements met.		X					28-36-78(e)(1) Manual dishwashing requirements met

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						
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					28-36-82(d)(1)(C) Ice container cleaned and sanitized for new guests

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				

Inspector _____

Acknowledged Receipt _____

LODGING ESTABLISHMENT COMPLIANCE SURVEY

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(c)(1) Permanent extension cords prohibited

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 not submitted for 2010 license
- 16. No fire extinguisher within 75 feet of guest room door on north side of east wing
- 18. Pair of blue jeans behind dresser room 147
- 18. Trash can not emptied in toilet room : room 126
- 19. Refrigerator with black spill on bottom room 147 and freezer with rock inside in freezer room 137
- 24. No warewashing available for ice buckets
- 32. Ice buckets not cleaned and sanitized between each guest
- 42. Extension cords used in rooms 126 & 137

Rooms inspected: 116, 119, 121, 122, 123, 124, 126, 137, 146,147

Pool and Hot tub closed

Inspector

Acknowledged Receipt