



## LODGING ESTABLISHMENT COMPLIANCE SURVEY

2. Complete plans submitted.				X			
3. Variance request requirements met.				X			

<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						
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				

<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				
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				

<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>
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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				

<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				
36. Water quality, clarity requirements met.			X				
37. Fecal, vomit, and body fluid response requirements met.			X				
38. Operation & maintenance procedures met.			X				

<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>
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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:**

**COMPLAINT HISTORY:** Possible Bed Bug found in ROOM 105

**HISTORY:** Facility Manager advised following the complaint by the guest, the staff examined the room and contents and found no evidence of any bed bug activity. Prior to this incident the Facility Manager also advised they had their Licensed Pest Control Operator (Orkin) conduct an on-site bed bug recognition in-service.

**INSPECTION: ROOM 105: NOTE:** Room is currently rented: ROOM 105 was inspected in tandem with the Facility Manager Both headboards were removed and examined, both mattress and box spring seams on both bed inspected and the nightstand was inverted and the back and base were inspected.

**RESULTS:** No evidence of bed bugs past or present was found. No fecal blood trail markings, no carapace, no egg sacks, no dead or alive nymphs or adults were found. No additional complaints of bed bug issues have been received from guests occupying this room

**PENDING ACTION:** Facility management advised they would contact their contracted Licensed Pest Control Operator (Orkin) to conduct an additional inspection of ROOM 105 and send their inspection results to the KDA Office Division of Food Safety & Lodging

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