

	<b>Tourist Accommodation Inspection Report</b>	<b>CURRENT SCORE</b>	
	Accommodation Name: <u>Key West Inn</u>		Last Score
	Address: <u>2221 N Main ST</u>		98
	City: <u>LaFayette</u> Permit#: <u>TAP-146-000002</u>		Date
Inspection Date: <u>08/28/2015</u>	Time In: <u>1:10</u> PM	Time Out: <u>1:45</u> PM	<b>100</b>
Purpose of Inspection:                    Permitting/Preoperational <input type="radio"/> Routine <input checked="" type="radio"/> Re-Inspection <input type="radio"/> Requested <input type="radio"/> Complaint <input type="radio"/> Code:                    1    4    6			

Areas of Critical Public Health Risks												
(Mark designated compliance status (IN, OUT, NO or NA) for each numbered item. For items marked OUT, mark POC if required and/or R for each item as applicable.)												
IN=in compliance    OUT=not in compliance    NO=not observed    NA=not applicable    POC=Plan of correction/use restrictions    R=Repeat violation of the same code provision												
Compliance Status									POC	R		
IN	OUT	NA	NO							Points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1 Adequate, approved, permitted, protected potable water supply; no cross connection or back siphonage						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2 Employee health; no sign of communicable diseases						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3 Hot/cold running water under pressure in all required locations of tourist accommodation						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4 Central and guestroom toilet, lavatory, and bathing facilities provided; accessible and available to patrons						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5 Sewers/sewage disposal systems/dump stations approved; properly constructed and installed; no surface discharge						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6 Premises free of pests and rodents; pesticide applied in accordance with laws, rules, and label						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	7 Gas water heaters not installed in bathrooms, bedrooms or closets connected						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8 Annual gas fired equipment inspection on file; gas units equipped with automatic safety and/or 100% cut-off pilot						<input type="radio"/>	<input type="radio"/>	5
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9 Food offered in compliance with tourist accommodation permit or food service permit; appropriate bed and breakfast or continental breakfast operations and menu; proper food temperatures; handwashing and no bare hand contact						<input type="radio"/>	<input type="radio"/>	5

Facility Operations, Maintenance, and Services											
(Mark designated compliance status (OUT or NA) for each numbered item. For items marked OUT, mark COS (corrected onsite) or R (repeat) for each item as applicable.)											
Compliance Status									COS	R	
AREA	OUT	NA							Points		
FRONT DESK & EMPLOYEES	<input type="radio"/>	<input type="radio"/>	10 Permit and inspection report current and properly displayed; PIC assigned						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	11 Personal hygiene practiced; evidence of frequent hand washing and personal cleanliness						<input type="radio"/>	<input type="radio"/>	3
WATER SUPPLY & SANITIZING	<input type="radio"/>	<input type="radio"/>	12 Hoses for filling water tanks/cleaning dump station pads properly stored and handled; no other use						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	13 Water glasses and multi-use utensils; washed, rinsed, and sanitized in an approved manner: 3 compartment sink, commercial dishwasher, approved guestroom kitchenette dishwasher or single service items provided						<input type="radio"/>	<input type="radio"/>	4
	<input type="radio"/>	<input type="radio"/>	14 Single service items placed in guestrooms or dwelling units commercially pre-wrapped						<input type="radio"/>	<input type="radio"/>	1
TOILET FACILITIES	<input type="radio"/>	<input type="radio"/>	15 Ice from approved source; properly handled, supplied and stored; equipment approved/clean						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	16 Toilet/lavatory/bathing facility fixtures and rooms clean and maintained; properly lighted, clearly marked, proper signage, and all in good repair						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	17 Proper ventilation; no sign of mold, mildew, odors or moisture						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	18 Toilet tissue and soap provided; soap individually wrapped or properly dispensed						<input type="radio"/>	<input type="radio"/>	2
SEWERS & SEWAGE	<input type="radio"/>	<input type="radio"/>	19 Anti-slip tubs/showers, slip strips, mats or appliqué products provided and in good condition						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	20 Sewers and drains maintained, connections capped						<input type="radio"/>	<input type="radio"/>	1
GARBAGE	<input type="radio"/>	<input type="radio"/>	21 Watertight sewer connections with trailer outlets; properly sized						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	22 Approved leak proof containers covered, in proper location, clean, and maintained; collection adequate						<input type="radio"/>	<input type="radio"/>	2
INSECT AND RODENT CONTROL	<input type="radio"/>	<input type="radio"/>	23 Documentation and records available for inspection						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	24 Openings to outside and physical facilities protected by tight-fitting doors, screening, or other means						<input type="radio"/>	<input type="radio"/>	2
CONSTRUCTION LAYOUT FURNISHINGS	<input type="radio"/>	<input type="radio"/>	25 Floors, walls, ceilings, windows, doors clean, and in good repair; appropriate for location and operation						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	26 Ventilation provided and lighting adequate; guestroom kitchenettes/cooking facilities approved						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	27 All furniture, waste receptacles, draperies, carpets; clean, and in good repair, considered the property of and furnished by the tourist accommodation						<input type="radio"/>	<input type="radio"/>	4
	<input type="radio"/>	<input type="radio"/>	28 Beds, mattresses, mattress pads, springs, frames, pillows, and bed coverings clean; vermin free and in good condition; bed linen properly supplied, changed and laundered						<input type="radio"/>	<input type="radio"/>	4
POOL/SPA	<input type="radio"/>	<input type="radio"/>	29 All sleeping quarters, laundry areas, and food areas properly separated						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	30 Complies with all applicable regulations, permitted, approved operation						<input type="radio"/>	<input type="radio"/>	1
LAUNDRY	<input type="radio"/>	<input type="radio"/>	31 Barrier adequate, gate locked, and installed properly; warning sign posted, procedures and log maintained						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	32 Separate, structurally sound, clean, and in good repair: dryers vented and adequate lighting						<input type="radio"/>	<input type="radio"/>	1
GROUNDS	<input type="radio"/>	<input type="radio"/>	33 Housekeeping carts and storage areas maintained; clean/sanitized items protected from contamination						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	34 Grounds, walkways, porches and hallways maintained; drives provide unobstructed width and proper spacing; graded to drain; trailer spaces marked clearly, areas clean and maintained in good repair						<input type="radio"/>	<input type="radio"/>	3
FOOD SERVICE OPTIONS	<input type="radio"/>	<input type="radio"/>	35 Electrical work and materials in compliance; grounded and weatherproof outlets, properly located power lines						<input type="radio"/>	<input type="radio"/>	1
	<input type="radio"/>	<input type="radio"/>	36 Food in sound condition; protected, properly prepared, stored, and handled; approved dispensers; item storage 6 inches off floor, physical facilities maintained and clean						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	37 Single service articles properly stored and no re-use; multi-use utensils protected; food contact surfaces smooth easily cleanable						<input type="radio"/>	<input type="radio"/>	2
	<input type="radio"/>	<input type="radio"/>	38 No pets, guests and/or unauthorized personnel in kitchen/food prep area; employees smoking/eating in unapproved location						<input type="radio"/>	<input type="radio"/>	1

Person in Charge (Signature) _____ (Print)	Date: <u>08/28/2015</u>
EH Specialist (Signature) _____	Re-inspection:    YES <input type="radio"/> NO <input type="radio"/> Date: <u>08/28/2015</u>