				Page					of			
	Tourist Accommodation Inspection Report							тso	COR	E		
				Accommodation Name: Morgan Motel	Last Scor	e						
				Address: 204 S Main ST	89			ſ				
Georgia Department of Public Health						9						
City: LaFayet	te			Permit#: TAP-146-000003	Date							
Inspection D	ate:		09	/01/2015 Time In: 12:00 ^{PM} Time Out: 12:35 ^{PM}	04/24/201	5				-		
Purpose of Inspection: Permitting/Preoperational O Routine 🗣 Re-Inspection O Requested O Complaint O 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 Compliance Status								ovis POC		T		
			Jai							Points		
				dequate, approved, permitted, protected potable water supply; no cross connection or back siphonage					0	5		
2	\circ			nployee health; no sign of communicable diseases pt/cold running water under pressure in all required locations of tourist accommodation					0	5		
3 ● ○ 4 ● ○	00			entral and guestroom toilet, lavatory, and bathing facilities provided; accessible and available to patrons					00	5 5		
5 0				Sewers/sewage disposal systems/dump stations approved; properly constructed and installed; no surface discharge						5		
		-		Premises free of pests and rodents; pesticide applied in accordance with laws, rules, and label						5		
				s water heaters not installed in bathrooms, bedrooms or closets connected					00	5		
8 🔿	0	0		Annual gas fired equipment inspection on file; gas units equipped with automatic safety and/or 100% cut-off pilot						5		
900	Food offered in compliance with tourist accommodation permit or food service permit; appropriate bed and breakfa continental breakfast operations and menu; proper food temperatures; handwashing and no bare hand contact							Ο	Ο	5		
Facility Operations, Maintenance, and Services												
			-	ed compliance status (OUT or NA) for each numbered item. For items marked OUT, mark COS (corrected onsite) or R (re	epeat) for ea	ch item as a		_				
AREA	Co		lian NA	ce Status			CC	DS F		Points		
FRONT DESK &	10			Permit and inspection report current and properly displayed; PIC assigned						2		
EMPLOYEES	11		_	Personal hygiene practiced; evidence of frequent hand washing and personal cleanliness			Ċ	_		3		
WATER SUPPLY & SANITIZING	12	0	0	Hoses for filling water tanks/cleaning dump station pads properly stored and handled; no oth			0)	D	1		
	13	\circ	\circ	Water glasses and multi-use utensils; washed, rinsed, and sanitized in an approved manner.			^{nk,}		D	4		
	14	0	0	commercial dishwasher, approved guestroom kitchenette dishwasher or single service items Single service items placed in guestrooms or dwelling units commercially pre-wrapped	provided			\mathbf{b}	D	1		
	15		-	Ice from approved source; properly handled, supplied and stored; equipment approved/clear	1		Ì		Ď	1		
TOILET FACILITIES	16	0	0	Toilet/lavatory/bathing facility fixtures and rooms clean and maintained; properly lighted, clea	rly marke	d, proper			D	2		
		_	Ĭ	signage, and all in good repair Proper ventilation; no sign of mold, mildew, odors or moisture				_				
	17 18	0	ŏ	Toilet tissue and soap provided; soap individually wrapped or properly dispensed					⋚	2		
	19			Anti-slip tubs/showers, slip strips, mats or appliqué products provided and in good condition				5	-	1		
SEWERS &	20	-	-	Sewers and drains maintained, connections capped			Ċ		D	1		
SEWAGE	21	0	_	Watertight sewer connections with trailer outlets; properly sized			0		D	1		
GARBAGE	22	\circ	-					$\left \right\rangle$		2		
INSECT AND RODENT CONTROL	23 24	0	_	Openings to outside and physical facilities protected by tight-fitting doors, screening, or other means					2	2		
				Floors, walls, ceilings, windows, doors clean, and in good repair; appropriate for location and					5	2		
CONSTRUCTION LAYOUT FURNISHINGS POOL/SPA LAUNDRY	26	ŏ	Ĭ	Ventilation provided and lighting adequate; guestroom kitchenettes/cooking facilities approve				_	Ď	2		
	27	•	0	All furniture, waste receptacles, draperies, carpets; clean, and in good repair, considered the	property	of and	0	\mathbf{b}	D	4		
		-	Ē	furnished by the tourist accommodation Beds, mattresses, mattress pads, springs, frames, pillows, and bed coverings clean; vermin	free and i	in good			+			
	28	•	0	condition; bed linen properly supplied, changed and laundered			C			4		
	29	0	_	All sleeping quarters, laundry areas, and food areas properly separated			0	_	D	2		
	30		-	Complies with all applicable regulations, permitted, approved operation					2	1		
	31 32			Barrier adequate, gate locked, and installed properly; warning sign posted, procedures and I Separate, structurally sound, clean, and in good repair: dryers vented and adequate lighting	og mainta	ainea				2		
	32	00	-		taminatio	n			5t	1		
GROUNDS			Ň	Grounds, walkways, porches and hallways maintained; drives provide unobstructed width an					5	3		
	34	Ē	Ľ	graded to drain; trailer spaces marked clearly, areas clean and maintained in good repair								
	35	0	0	Electrical work and materials in compliance; grounded and weatherproof outlets, properly loc Food in sound condition; protected, properly prepared, stored, and handled; approved disper					\supset	1		
	36	0	•	inches off floor, physical facilities maintained and clean	13013, ILU	n siorage	° C	이	D	2		
FOOD SERVICE	37	0	0	Single service articles properly stored and no re-use; multi-use utensils protected; food conta	act surfac	es smoot	h (2	2		
OPTIONS	Ľ	\square	Ľ	- easily cleanable					4	-		
	38	0	0	No pets, guests and/or unauthorized personnel in kitchen/food prep area; employees smokir unapproved location	ig/eating	111	0		D	1		
					Date:	09/01/20	15					
								_				
EH Specialis	t (Sig	jnati	ure)	Re-inspection: YES O NO O	Date:	09/01/20	15	_				

Tourist Accommodation Inspection Report Addendum Violation cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Tourist Accommodations Chapter 511-6-2 Establishment Permit # Date Morgan Motel TAP-146-000003 09/01/2015 Address City/State Zipcode 204 S Main ST LaFayette 30728 COMMENTS AND REMARKS Item **OBSERVATIONS AND CORRECTIVE ACTIONS** Number 27 Violation of Code: [511-6-2-.14(5)] OUT - Observed heavy dust build-up in air conditioning unit. /CA: Pic will clean and sanitize. New Violation. Violation of Code: [511-6-2-.14(6)] OUT - Observed bed linens with hair and food debris. Towels in bathrooms were soiled. /CA: Pic will change sheets/towels. Repeat Violation. 28 Date: 09/01/2015 Person in Charge (Signature) (Print) Date: 09/01/2015 Re-inspection: YES O NO O EH Specialist (Signature)